



S U M M E R 2 0 1 7

Greetings from Hill Family Estate,

Grapevine buds covered our valley's vineyards in late March, a welcome sign of spring. We are happy to see our heavy winter rains finally subside, and the valley is a beautiful canvas of green. In our vineyards, the annual growth cycle is well underway. Buds have quickly turned to shoots, and in late May we will begin to see flowering, the first sign of the grape cluster's impending arrival.

We hope to see you this summer at our tasting salon in Yountville. Our Secret Garden Tour picks back up in June, and we would be delighted to schedule this experience for you. Members enjoy a complimentary Secret Garden Tour for (4) guests once annually. To make reservation booking easier, we recently introduced a new system called CellarPass, and we encourage you to visit our website to check it out. CellarPass works similarly to OpenTable for restaurants, allowing you to conveniently reserve a tasting appointment directly through our website. We recommend using CellarPass to book an appointment so that we can hold a special table for you, especially as we approach the busy season. While it does require a credit card for booking, please know that it will not charge your card and we'll still be able to look up your membership as we always have.

This month we partnered with chef Jason Knibb of Nine-Ten Restaurant in La Jolla, who has trained under some of the country's most celebrated chefs, including Wolfgang Puck, Roy Yamaguchi, Hans Rockenwagner and Trey Foshee. His recipes reflect his focus on creating regional cuisine using the freshest local products available, and complement the Hill Family wine selections in this shipment perfectly. We encourage you to try these recipes and pairings at home and send us your photos, as we would love to share them on our social media accounts. If you're not following us yet, we invite you to follow our pages for updates in the vineyard and garden, family happenings, upcoming events, wine pairings and more.

Instagram: @hillfamilyestate
Facebook: www.facebook.com/hillfamilyestate
Twitter: @HFEWine

With our best regards,

The Hill Family

JOIN US FOR OUR ANNUAL WINE CLUB EVENTS

PAELLA IN THE PARK

SATURDAY, MAY 13, 2017

Watch the team from ZuZu restaurant cook their famous paella over an open fire while enjoying tasty creations from Team Toast. Sip on our newly-released Albariño and challenge your friends to a game of bocce ball. Bring your shades, a hat and comfortable shoes for a fun-filled afternoon at our favorite Yountville park.

TOMATOVILLE

FRIDAY, AUGUST 18, 2017 & SATURDAY, AUGUST 19, 2017

Join us for a weekend of celebration in honor of Mother Nature's finest fruit (since the grape).

WINEMAKER DINNER

FRIDAY, AUGUST 18, 2017

Hosted by winemaker Alison Doran, Doug and Ryan Hill, enjoy a four-course prix fixe menu honoring the countless virtues of the tomato paired with wines from Hill Family Estate.

BUILD YOUR OWN BLT + TOMATO TASTING

SATURDAY, AUGUST 19, 2017

The Tomato Tasting will include numerous varieties of heirloom tomatoes with selective accoutrements. Build your own dream BLT to feature artisanal bacon, house-made mozzarella, freshly baked breads and garden-grown basil. Sip wines from Hill Family Estate paired with your perfect creation. Team Toast will be grilling whole loaves of local bread over an open fire, and then basting the toasty pieces with culinary deliciousness.

LOBSTER FEED

SATURDAY, SEPTEMBER 30, 2017

Come ready to roll up your sleeves, tie on your bib and dig into fresh Maine lobster, corn on the cob, potatoes, crusty bread, and the rest of the fixins' for a classic lobster feast. Sip on Hill Family new releases and celebrate the harvest season with us!

MIXED CLUB ONLY

2016 STEWART RANCH ALBARIÑO

CARNEROS

COMPOSITION: 100% ALBARIÑO
PRODUCTION: 375 CASES

Our Albariño is planted on the northern edge of our Stewart Ranch vineyard in Carneros, known for its cool and breezy climate. This portion of the vineyard has received more intrusion of salt water than other areas, which favors a delicate grape like Albariño. In 2016 the grapes ripened slowly with cool weather in August and September, and were picked in September at 21.2 brix. We fermented it in stainless steel with VL3 yeast. Albariño itself is an uncommon variety in California, but it is well known in Spain where it is grown in Galicia. Its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood. Lilac and lupine scents start out the bouquet, followed by orange blossom and light vanilla. The palate is light and crisp with vanilla, wild white peach and almond flavors. The wine finishes clean, with racy acidity and charm.

2015 STEWART RANCH PINOT NOIR

CARNEROS

COMPOSITION: 100% PINOT NOIR
PRODUCTION: 371 CASES

The majority of our Stewart Ranch vineyard is planted with Pinot Noir, which thrives in the cooler, foggier climate of Carneros. 2015 was a very early year with light cropping. The Pinot Noir was picked on August 21 at 24.6 Brix; once at the winery the fruit was destemmed but not crushed, then fermented in an open top tank after a four day cold soak. This wine had no fining and only light filtration. The aroma rushes out with jammy cherry and rhubarb pie. The palate is broad and young, showing ripeness and intensity in its cherry fruit core. A rich, almost earthy mineral element saves it from being too cute, and it has sweet spicy oak on the finish.

2012 HOOT OWL CREEK CABERNET SAUVIGNON

ALEXANDER VALLEY

COMPOSITION: 91% CABERNET SAUVIGNON, 9% MALBEC
PRODUCTION: 379 CASES

2012 overall was a wonderful growing year in Alexander Valley. A hot spell arrived in late September as the fruit was ripening nicely. After a brief rain spell in mid-October, a few warm, clear days followed for just long enough to bring in the fruit on October 29. The wine was bottled in March of 2014 after spending 16 months in barrel. Fragrant blackberry aromas emerge first, followed by notes of dark chocolate and cassis. The palate is energetic and lively, with deep black cherry and cassis flavors swirling around a core of ripe tannin and nicely balanced acidity. A persistent finish rounds out the wine with hints of ripe blackberry and black licorice.

RED CLUB ONLY

2014 WINDY FLATS ZINFANDEL

NAPA VALLEY

COMPOSITION: 92% ZINFANDEL, 8% PETITE SIRAH
PRODUCTION: 313 CASES

This is the third Zinfandel Hill Family has bottled, and we have been learning a lot about this vineyard that was purchased in 2012. The vineyard is just over into Wooden Valley, carved into the cliffs on the western side of the mountains. The Zinfandel comes from a steep section at the highest point of the vineyard. Zinfandel is seen as a uniquely Californian variety, and with Windy Flats Vineyard, we have a great opportunity to create a small amount of high quality Zinfandel. The aromas consist of beautiful boysenberry and fresh bright cherry, combined with white pepper and nutmeg spices. Crunchy cherry and cranberry fruit flavors lead to a broad, warm, briary raspberry center. Nice acidity and a darker chocolate character come out on the finish.

MAINE SEA SCALLOPS

WITH SPRING FLAVORS

INGREDIENTS

HERB OIL

- 2 cups fresh basil
- 1 cup fresh tarragon
- 1 cup extra virgin olive oil

SCALLOPS

- 1 lb. Maine Sea Scallops (*approximately 12 scallops*)
- 2-4 tbsp butter, unsalted
- Sea salt and white pepper, to taste

SAUTÉED VEGETABLES

- 2 fl. oz. extra virgin olive oil
- 1 cup baby zucchini, diced
- 1 cup baby Patty Pan squash, diced
- 1 cup fresh peas

- 1 cup fava beans, cleaned
- 1 cup asparagus tips
- 1 cup pearl onions, peeled & halved
- 1 cup chicken stock
- 4 oz. butter, unsalted
- 2 tbsp chives, minced
- 3 tbsp sorrel, cut into a chiffonade (*can substitute arugula or spinach*)

Garnish: chive blossoms, rapini flowers, flowering kale leaves (optional)

DIRECTIONS

HERB OIL: Make an ice bath with a medium-sized metal mixing bowl. Warm the olive oil over a low heat until about 175F degrees. Place the herbs in a blender, pour the warm oil over the herbs and puree until smooth. Pour the mixture into a small bowl and place in ice bath. Stir the mixture with a spoon until cool to the touch. Let mixture sit overnight in the refrigerator. Remove from refrigerator, strain through a coffee filter and reserve oil. Oil should be nice and green.

SCALLOPS: Add 2 tbsp. of the herb oil to a large sauté pan on medium-high heat. Season the scallops with sea salt and white pepper. Sear the scallops on one side until golden brown. Remove the pan from heat, add butter and baste the scallops. Flip the scallops over and baste again. Remove the scallops and place on a plate with a paper towel.

VEGETABLES AND ASSEMBLY: In another large pan on low heat, add olive oil. Once the pan is hot, add the diced zucchini and squash and sauté for one minute. Add the peas, fava beans, asparagus tips and pearl onions and sauté for one minute, then add the chicken stock. Once the stock is reduced by half, add the butter and season with salt and pepper. Once the sauce starts to become thick and tight, remove from heat and slowly stir 1-2 oz. of the herb oil, then add the chives and sorrel.

To serve, spoon a portion of the vegetables onto a plate and top with 3 scallops. Garnish with the flowers and a little fleur de sel.

ROASTED LAMB LOIN

WITH SPICED ROASTED CARROTS & ESCAROLE

INGREDIENTS

SPICE RUB

- 1 tbsp coriander seeds, toasted
- 1 tbsp fennel seeds, toasted
- ½ tbsp black peppercorns, toasted
- 1 tsp chili flakes
- 1 tbsp rosemary, chopped

LAMB

- 1/2 lb. lamb loin or four 6 oz. filets
- Extra virgin olive oil (*for marinating*)
- Sea salt and pepper, to taste

CARROTS

- 12 baby carrots, not too small
- 1 tbsp spice rub (*recipe below*)
- Extra virgin olive oil (*to coat*)

ESCAROLE

- 1 oz. extra virgin olive oil
- 1 head escarole, washed
- 1 lemon, halved
- 1 tbsp butter
- 2 oz. chicken stock or water
- Sea salt and pepper, to taste

SUNCHOKE PUREE

- 1 oz. extra virgin olive oil
- 4 cups sunchoke
- 1 cup heavy cream
- 1 cup water
- Sea salt and pepper, to taste

DIRECTIONS

SPICE RUB: Lightly grind spices in a mortar and pestle or spice grinder.

LAMB: Marinate the lamb loin in the spice rub (reserve 1 tablespoon for the carrots) with olive oil to coat. Let marinate for 30-40 minutes in the refrigerator. Remove the lamb from the refrigerator and season with salt and pepper. In a large sauté pan on high heat, add olive oil. Add the lamb and reduce the heat to low. Cook the lamb on both sides for 3-5 minutes or until preferred doneness. Remove from the pan and let rest.

CARROTS: Preheat oven to 375F. In a bowl add carrots, reserved tablespoon of spice rub and a little olive oil. Season with salt and mix well. Add the carrot mixture to a cookie sheet tray and roast for 10-15 minutes or until tender. Remove from the oven and keep warm.

ESCAROLE: In a large sauté pan on medium-high heat, add 1 oz. of olive oil. Add escarole and sauté for 1-2 minutes. Squeeze the lemon on the escarole, add butter and chicken stock. Glaze escarole and season with salt. Remove from heat and keep warm.

SUNCHOKE PUREE: In a medium sauté pan, heat 1 oz. of olive oil on medium-high heat. Add the sunchoke and season with salt. Sauté for 2-3 minutes, then add the cream and water, reduce the heat to low and simmer. Once the liquid is reduced by 3/4, remove from heat. Add to a blender and puree until smooth, check the seasoning and adjust if needed. Remove from blender and keep warm.

To plate, place a large circle of the sunchoke puree in the center of a large platter and add escarole and carrots on top of the puree. Slice the lamb and arrange over the top of the mixture and serve.

OPEN DAILY 10AM-6PM



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