

April Wine Club Selections

Message from the Proprietor

Tupelo Grille

Recipes & Tasting Notes

### APRIL WINE CLUB SELECTIONS

#### **Crossroads Mixed Bottle Club**

2014 Albariño

2013 "Stewart Ranch" Pinot Noir

2012 Napa Valley Cabernet Sauvignon

#### **Crossroads Reds Club**

2013 "Stewart Ranch" Pinot Noir

2012 Napa Valley Cabernet Sauvignon

2009 Hoot Owl Creek Cabernet Sauvignon

#### **Crossroads Two White One Red Club**

2014 Albariño

2014 Napa Valley Sauvignon Blanc

2012 Napa Valley Cabernet Sauvignon

#### **PROPRIETOR'S MESSAGE**

Greetings from Hill Family Estate –

We have exciting news to share, as we just confirmed our first wine cruise that will be taking place in July 2016. We're working with Food & Wine Trails which is an award-winning tour company with more than 29 years of experience. Their long-time, singular focus on food and wine educational travel is the sole reason we decided to work with them on an exclusive basis. We're partnering with our friends at Laird Family Estate, which is where we've been crafting our wines since 2001. Laird will be showcasing wines in addition to Hill Family Estate over the ten days that we will be traveling from Lisbon to Rome on Oceania Cruises. We couldn't think of a better way to spend time with our club members outside of Napa, so hopefully the dates work for a majority of you, and you'll join us for what's sure to be an unforgettable journey!

In this shipment, we're showcasing two wines from our "Stewart Ranch" vineyard in Carneros that are mind blowing. The 2013 Pinot Noir has its traditional notes of cherry, spice and earthy tones, but has a richness and density that take it to another level. Doug Hill feels this is indicative of the vintage, where everything went right in the vineyard from January to harvest. Our 2014 Albariño is fresh and vibrant with amazing notes of green pear and Meyer lemon. The crisp clean palate with bright acidity will compliment anything in its path. Eduardo Dingler, who is the wine director for Morimoto, said it's the best Albariño he's tasted, and has committed to featuring the wine by the glass for the remainder of 2015. If you haven't dined at Morimoto Napa, make a reservation in advance and request Cristal Date as your server – she delivers exceptional guest service and is a long time Napa native.

Warmly,

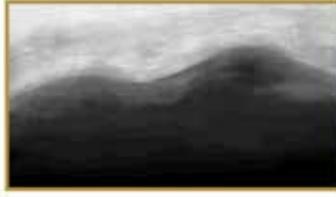
The Hill Family

## TUPELO GRILLE

*Tupelo Grille is located in the heart of charming downtown Whitefish, Montana.*

*Established in 1995, this fine dining restaurant has quickly gained a reputation as being one of the top eateries in the Flathead Valley and Northwest Montana. Tupelo Grille specializes in Cajun and Southern cuisine, fresh sea food, steaks and pasta — all carefully prepared and presented by a creative, friendly, and experienced staff. Combined with a warm, casual atmosphere and an award-winning wine list, Tupelo Grille has consistently delivered a memorable dining experience to its many loyal patrons — whether from down the street or across the country.*





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## Tasting Notes for Crossroads Mixed Bottle Club

### 2014 Albariño

**Production:** 424 cases

**Composition:** 100% Albarino

**Vineyards:** 100% Stewart Ranch

**Appellation:** Napa Valley 100%

**Elevation:** Valley floor

**Cooperage:** Stainless Steel

**Alcohol:** 13.4%, TA: 0.84 g/L, pH: 3.23

Stewart Ranch down in Napa Carneros has its toes in the estuary south of Napa, and stays cool and breezy. Long cool growing seasons give depth of flavor and hold acidity. Albarino 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.

#### **Winemaker Alison Doran's Tasting Notes:**

A light fresh floral nose of stock flowers and lime peel grows with orange blossom and ripe cantaloupe as it opens up. The crisp clean palate with bright acidity is typical to Albarino. Good depth and persistence and an almost Riesling flavor keep it charming and interesting.

### 2013 "Stewart Ranch" Pinot Noir

**Production:** 388 cases

**Composition:** 100%

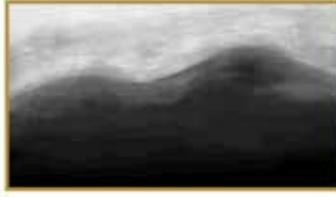
**Vineyards:** Stewart Ranch

**Appellation:** Napa Carneros

**Elevation:** sea level

**Cooperage:** 170% new French Oak (50% Francois Freres, 10% Tonnellerie O, 10% Stavin),  
30% neutral French oak

**Alcohol:** 15.15%, TA 0.52, pH 3.65



## HILL FAMILY E S T A T E

The Stewart Vineyard in Carneros has a cool breezy climate that brings out the depth and finesse of the Pinot Noir grape. Planted with the 115 clone on 101-14, and a 5 x 8 spacing, Stewart is actually on a peninsula in the Estuary, and keeps its leaves in a stoic manner most years, so that the fruit can stay shaded in the middle of the day.

The 2013 Hill Family Estate Pinot Noir was picked on Sept 9th, at 26.3 Brix, destemmed not crushed, fermented in an open top and punched down. The season had been nicely moderate, with even ripening and average crop sizes. Leaves did start to come off and some raisining and bird damage and botrytis had started, but these were easily sorted out. We did not warm the tank, and added RB2 yeast for a slow steady fermentation. We were rewarded by the spicy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the nine months it spent in barrel. We had more new oak in this Pinot Noir than most years, because it seemed to be more intense and ripe.

### **Winemaker Alison Doran's Tasting Notes:**

Still a young wine, the lovely French oak floats out over the aroma. Slightly buttery to start, the red currant and black cherry soon take over and a bit of the truffly spicy Pinot Noir hint of more complex aromas to come. Satiny texture makes this young wine amazingly drinkable. It has a soufflé type richness, dense in the mouth and then light and graceful on the finish. Would go hand in hand with a wild mushroom risotto.

This wine had no fining and no filtration. A small ppt may occur in the future as it was 22 NTU, but Cellogum was added to keep tartrates and particles in suspension.

## **2012 Napa Valley Cabernet Sauvignon**

**Production:** 1,688 cases

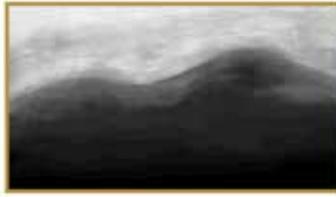
**Composition:** 76% Cab Sauvignon, 12% Malbec, 8% Merlot, 4% Petit Verdot

**Vineyards:** Red Door, Beauterre, Holtan, Bardessono, Baker, Hansen, Windy Flats, SCREI, Losey, Knubis & Smith

**Appellation:** Atlas Peak, Oak Knoll, Yountville, Calistoga

**Cooperage:** 87% new oak as follows: 9% new American oak (Radoux Appalachian oak), 38% new French Oak (Ingenieux, Orion, and Remond), 31% new Hungarian oak (Trust), 9% Stavin French Oak, 13% neutral French, Hungarian, and American oak

**Alcohol:** 15.5%, TA 0.61, pH 3.8



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2012 was a very nice normal growing year after four tricky years, so we were very tempted to get things ripe and deeply colored. We had 23 lots to consider blending at the beginning, but decided on 14 vineyards that would make this the best possible Napa Cabernet. Many intense blending sessions later, to get the proportions working at their best, we have created this beautiful Cabernet Sauvignon that will be enjoyed for years to come.

**Winemaker Alison Doran's Tasting Notes:**

Surprisingly lovely nose with boysenberry, blackberry, toasty spice and a deeper vanilla mocha aroma. Intensely packed with sweet berry fruit, dark chocolate and black cherry flavors. Though exuberant and lively, there is a grace and balance along with the young ripe tannins that promises integration and elegance over the next few years.

## Tasting Notes for Crossroads Reds Club

### 2013 "Stewart Ranch" Pinot Noir

**Production:** 388 cases

**Composition:** 100%

**Vineyards:** Stewart Ranch

**Appellation:** Napa Carneros

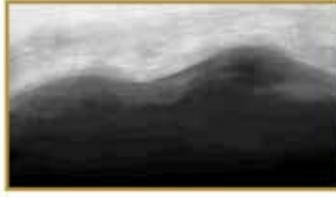
**Elevation:** sea level

**Cooperage:** 70% new French Oak (50% Francois Freres, 10% Tonnellerie O, 10% Stavin), 30% neutral French oak

**Alcohol:** 15.15%, TA 0.52, pH 3.65

The Stewart Vineyard in Carneros has a cool breezy climate that brings out the depth and finesse of the Pinot Noir grape. Planted with the 115 clone on 101-14, and a 5 x 8 spacing, Stewart is actually on a peninsula in the Estuary, and keeps its leaves in a stoic manner most years, so that the fruit can stay shaded in the middle of the day.

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**Winemaker Alison Doran's Tasting Notes:**

Still a young wine, the lovely French oak floats out over the aroma. Slightly buttery to start, the red currant and black cherry soon take over and a bit of the truffle spicy Pinot Noir hint of more complex aromas to come. Satiny texture makes this young wine amazingly drinkable. It has a soufflé type richness, dense in the mouth and then light and graceful on the finish. Would go hand in hand with a wild mushroom risotto.

This wine had no fining and no filtration. A small ppt may occur in the future as it was 22 NTU, but Cellogum was added to keep tartrates and particles in suspension.

## 2012 Napa Valley Cabernet Sauvignon

**Production:** 1,688 cases

**Composition:** 76% Cab Sauvignon, 12% Malbec, 8% Merlot, 4% Petit Verdot

**Vineyards:** Red Door, Beauterre, Holtan, Bardessono, Baker, Hansen, Windy Flats, SCREI, Losey, Knubis & Smith

**Appellations:** Atlas Peak, Oak Knoll, Yountville, Calistoga

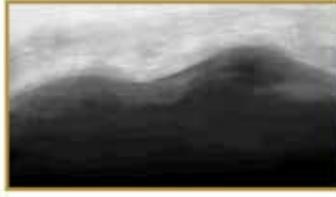
**Cooperage:** 87% new oak as follows: 9% new American oak (Radoux Appalachian oak), 38% new French Oak (Ingenieux, Orion, and Remond), 31% new Hungarian oak (Trust), 9% Stavin French Oak, 13% neutral French, Hungarian, and America oak

**Alcohol:** 15.5%, TA 0.61, pH 3.8

2012 was a very nice normal growing year after four tricky years, so we were very tempted to get things ripe and deeply colored. We had 23 lots to consider blending at the beginning, but decided on 14 vineyards that would make this the best possible Napa Cabernet. Many intense blending sessions later, to get the proportions working at their best, we have created this beautiful Cabernet Sauvignon that will be enjoyed for years to come.

**Winemaker Alison Doran's Tasting Notes:**

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## 2009 Hoot Owl Creek Cabernet Sauvignon

**Production:** 276 cases

**Composition:** 100% Cabernet Sauvignon - Clone 337 on 110R

**Vineyard:** Hoot Owl

**Appellation:** Alexander Valley

**Cooperage:** 33% new Remond Aillier barrels, remainder in neutral oak barrels.

**Alcohol:** 14.79%, 3.75 pH, 0.57 TA

### **Weather and Growing Season:**

2009 was a moderately cool growing year after heavy spring rains, with the normal fog in the morning and clearing to mid-80s in the afternoons. Except for a thunderstorm on September 13 (0.1" rain) we had beautiful ripening cycles in September, with hot afternoons and foggy mornings. The colors and tannins were slow to develop, and continuing wet fog kept the grapes from concentrating. By mid-October sugars had climbed into the 24s, so we brought the Cab in during a misty light rain on Oct 12, in order to avoid the 4" of rain that fell the next few days. We crushed first thing next morning, grateful to have dodged such a major bullet.

### **Winemaking:**

A 4 day soak at 60°F was followed by inoculation with Pasteur Red yeast and warming to 80°F. Fermentation took off, reaching 88°F. Pump overs were gentle, mostly by sprinkler, two times a day for a week, and then one time a day for another week. The wine was pressed and put to barrel (33% new Remond Aillier barrels) to go through Malo-lactic fermentation (finished by Dec 18th). Then it was racked and put back to barrel. The wine was racked 3 more times during its aging period, then bottled June 6, 2011.

### **Tasting Notes:**

*Nose:* Comes out slowly even now, with cassis and black cherry. There is nice understated French oak and classic Alexander Valley Cab elegance.

*Palate:* Dark chocolate flavors and black fruit mid palate offer a more subtle approach than the 2008. Oak is the back-up, not a dominant, and the clear bright notes of an Alexander Valley Cabernet are the signature of this wine. Nice acidity and balance make it a beautiful choice for a lamb roast.

# Tasting Notes for 2 White 1 Red Club

## 2014 Albariño

**Production:** 424 cases

**Composition:** 100% Albarino

**Vineyards:** 100% Stewart Ranch

**Appellation:** Napa Valley 100%

**Elevation:** Valley floor

**Cooperage:** Stainless Steel

**Alcohol:** 13.4%, TA: 0.84 g/L, pH: 3.23

Stewart Ranch down in Napa Carneros has its toes in the estuary south of Napa, and stays cool and breezy. Long cool growing seasons give depth of flavor and hold acidity. Albarino 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.

### **Winemaker Alison Doran's Tasting Notes:**

A light fresh floral nose of stock flowers and lime peel grows with orange blossom and ripe cantaloupe as it opens up. The crisp clean palate with bright acidity is typical to Albarino. Good depth and persistence and an almost Riesling flavor keep it charming and interesting.

## 2014 Napa Valley Sauvignon Blanc

**Production:** 912 cases plus 49 kegs (of 5.18 gal each)

**Composition:** 99.2% Sauvignon Blanc, 0.8% Semillon

**Vineyards:** Windy Flats 87.7%, Wooden Valley, Napa Valley Baker 6.5%, Atlas Peak Watson 5%, Napa Carneros Alsace Vineyard (Semillon) 0.8% Rutherford

**Elevation:** All SB vineyards are hillside slopes off valley floor

**Cooperage:** Fermented and aged 100% in stainless steel

**Alcohol:** 13.7%, TA 0.53, pH 3.42

The 2014 Hill Family Estate Sauvignon Blanc is a blend of 3 vineyards plus a very tiny amount of Semillon. Each offered an irresistible combination for Sauvignon Blanc. Windy Flats Vineyard in the western foothills of Wooden Valley makes up the largest piece of the blend. It is in a dramatic landscape of rock and cliff, with just enough soil between the marl out crops for a few acres of vines. Doug Hill chose 3 clones and carefully selected the rootstalks for this vineyard so that it offers highly aromatic aromas and layers of complexity and interest. Atlas Peak is a small vineyard cut out of the garrigue in Foss Valley, where small crops give intense wines. Watson Vineyard, down in American Canyon is a cool, steep hillside vineyard with windy afternoons and great depth of flavor. The weather all season was very nice with spells of fog in the mornings and warm afternoons. A very early ripening period with fairly large balanced crops was complicated by the big earthquake arriving 2 days after we picked! But everyone jumped right to making things work again, and to our amazement, none of this wonderful wine was lost.

### **Winemaker Alison Doran's Tasting Notes:**

Complex nose of white peach, tropical mango fruit, and some light jasmine notes makes this Sauvignon Blanc from the Windy Flats Vineyard recognizable right away. Most of the grapes came from this vineyard, and its crisp dry entry and long persistent finish show light musque and ripe pineapple flavors. Sauvignon Blanc can make many different styles of wine, but we love the sense of place this wine evokes year after year.

## 2012 Napa Valley Cabernet Sauvignon

**Production:** 1,688 cases

**Composition:** 76% Cab Sauvignon, 12% Malbec, 8% Merlot, 4% Petit Verdot

**Vineyards:** Red Door, Beauterre, Holtan, Bardessono, Baker, Hansen, Windy Flats, SCREI, Losey, Knubis & Smith

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## Fennel Salad

*Recipe pairs with the 2014 Napa Valley Sauvignon Blanc*

### MEYER LEMON VINAIGRETTE:

½ cup Meyer Lemon juice

1 ½ cup EVO

Honey to taste

Shave fennel on mandolin very fine. Place in ice water for 15 minutes.

Watermelon radish

Toasted Pine nuts

Shaved Pecorino Romano

Mix shaved fennel, arugula, water melon radish, and pine nuts in a bowl. Toss with Meyer lemon vinaigrette.

Top with lots of shaved Pecorino Romano cheese.

## Tupelo's Crispy Catfish

*Recipe pairs with the 2014 Albariño*

### MARINADE FOR CATFISH:

Pinch of Paprika

Pinch of Cayenne

1 Egg

2 Tablespoons of heavy cream

2 Tablespoons of deli mustard

### SRIRACHA REMOULADE:

Zest of a lemon

Tartare sauce

Sriracha to taste

Cut catfish and mix with marinade. For best results let it sit overnight.

Coat catfish well in fine cornmeal and garbanzo bean flour

Fry until crispy

Serve with the Sriracha Remoulade.

## Duck And Waffle

*Recipe pairs with the 2013 "Stewart Ranch" Pinot Noir*

### DUCK LEG CONFIT:

Cure duck legs for 48 hours with fresh thyme. Sprinkle with kosher salt and chopped garlic. After 48 hours brush the herbs and extra garlic off duck legs. Place the duck legs in a Dutch oven with cold duck fat, cover and place in the oven for 5 hours at 350 degrees, or until legs are tender. When ready to serve drop the duck legs in hot fry oil for 5 minutes till crispy.

### WAFFLE:

The waffle is made from Bisquick's waffle recipe with buttermilk in place of milk. Dice a few pieces of bacon and crisp them up in the pan. While the waffle is cooking in the waffle iron add the bacon bits into the waffle.

Maple butter is a compound butter made from salted butter, brown sugar, and maple syrup with a pinch of cinnamon.

Serve the waffle on a plate with maple butter and top off with crispy duck leg.

## Elk Meat Loaf Sliders

*Recipe pairs with the 2009 Hoot Owl Creek Cabernet Sauvignon*

### ELK MEAT LOAF:

2.5 pounds of round Elk  
2.5 pounds of ground Italian sausage  
2.5 pounds of ground Sirloin  
1 cup of chopped onion  
1 cup of chopped red bell peppers  
2 tablespoons of chopped garlic  
4 eggs  
2 cups of old bread soaked in buttermilk and ground in food processor (like bread crumbs)  
2 tablespoons of Worcestershire sauce  
Pinch of cayenne pepper  
1.5 cups of ketchup

Sweat vegetables in bacon fat until tender. Mix all of the above ingredients together and blend well.

Shape in a large log on a sheet pan and bake at 350 degrees for 20 minutes, then turn the sheet tray and cook another 20min.

Let it cool then slice into 8 oz. portions and place on the grill until crispy on both sides.

Toast a slider bun and place crispy meat loaf inside, serve with choice of condiment.

## Orange Flowerless Chocolate Cake

*Recipe pairs with the 2012 Napa Valley Cabernet Sauvignon*

### INGREDIENTS:

12 tablespoons of unsalted butter  
Powder sugar for dusting  
12 tablespoons bittersweet chocolate  
1 cup sugar  
Zest from an orange  
4 eggs + 2 egg yolks  
½ cup unsweetened cocoa powder

Melt butter and chocolate in a double boiler. Mix sugar, eggs, and orange zest. Pour melted butter and chocolate slowly into egg and sugar mixture. Add chocolate powder to mixture till well blended. Pour batter into a buttered and dusted spring form. Bake at 350 for 35 minutes. Let cool to room temperature.

Serve with vanilla ice cream.