

Fall Wine Club Selections

Message from the Proprietor

Aureole New York

Tasting Notes & Recipes

FALL WINE CLUB SELECTIONS

Crossroads Mixed Bottle Club

2014 Tiara Sauvignon Blanc

2013 Like a Hawk

2012 Atlas Peak Cabernet Sauvignon

Crossroads Reds Club

2013 Napa Valley Malbec

2013 Like a Hawk

2012 Atlas Peak Cabernet Sauvignon

Crossroads Two White One Red Club

2014 Tiara Sauvignon Blanc

2014 Rosé of Pinot Noir

2012 Atlas Peak Cabernet Sauvignon

PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate –

Harvest is in full swing, and while yields are down nearly 50% after cool temperatures in May (which caused a lot of shatter in the fruit setting), the quality looks outstanding. A lot of wine critics are already comparing this year to the classic 1997 vintage.

We've received a lot of requests relative to holiday gifting and packaging options. This year, we're offering 3/pk gift boxes where members have the option to combine three bottles in a box with our Hill Family Estate branding. Personalized gift cards handwritten by our Membership Director, Dawnine Cates, are also included.

For those of you that enjoy thinking ahead, Ryan & Nicole will be hosting an Oceania wine cruise from Lisbon to Rome next July. The dates are 7/10 – 7/20, and this is the inaugural cruise being offered to our loyal followers. Details and registration forms are available on the home page of our website. In addition to enjoying Hill Family Estate wines aboard the ship, there are two highly sought-after excursions being offered at Ornellaia and Domaine de la Janasse, where you will have an opportunity to tour, taste and purchase these rare gems.

We hope you enjoy the wine selections this quarter, along with the recipe selections from our friends at Charlie Palmer's Aureole restaurant in NYC.

Regards,

The Hill Family

AUREOLE NEW YORK

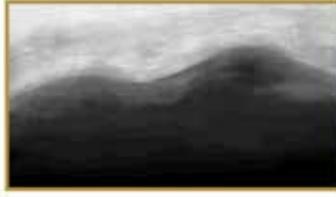
Aureole, New York is the flagship showcase for Charlie Palmer's unabashed, energetic signature Progressive American cuisine. Under the culinary leadership of Executive Chef Marcus Gleadow-Ware, who learned the importance of the classics at London's world-renowned Savoy Hotel, the kitchen turns out elegant, simple dishes with sharply focused flavors like Alaskan Black Cod with Bok Choy, Baby Turnip, Pickled Pearl Onion, and Yuzu Dashi Vinaigrette.

Aureole is located within the spectacular Bank of America Tower at One Bryant Park, the most environmentally advanced skyscraper in the world. Offering a range of dining options, the Liberty Room is smart and casual with walnut-topped tables and a back-lit, etched glass front bar with polished natural zinc top surface, the intimate Dining Room is designed in both lighting and texture to give off a golden glow, and The Halo Private Dining Room is wrapped with fabric panel and silver leaf walls, dotted with sculptural back-lit flame sconces. Now in its 27th year, Aureole is contemporary urban elegance.

AUREOLE



photo credit Eric Laignel



HILL FAMILY
E S T A T E



Tasting Notes for Crossroads Mixed Bottle Club

2014 “Tiara” Sauvignon Blanc

Production: 389 cases

Composition: 91% Sauvignon Blanc & 9% Semillon

Vineyards: Windy Flats, Baker & Alsace

Appellation: Napa Valley

Elevation: Valley Floor – 1,000 ft.

Cooperage: 70% one year old French oak and Stavin French oak, 8% 2014 Remond A MTL+ and the rest in neutral French oak

Alcohol: 14.53%, TA 0.65, pH 3.36

Bottling date: May 15, 2015

Release date: July 2015

Release price: \$35.00

The season was again very early, and we harvested the vineyard on August 31st at 25.6 Brix. This is a little higher Brix than we would like, but for the Tiara, we waited about a week after we first went through and picked for the Napa Valley Sauvignon Blanc, to see if we could get more intensity from the vineyard. The grapes were whole cluster pressed along with 9% Semillon from the Alsace Vineyard, and all of the wine was barrel fermented with VL3 yeast. It stayed in barrel until early May (almost 9 months), to integrate and balance its very large and opulent proportions.

Winemaker Alison Doran’s Tasting Notes:

The wine has a lovely flowery nose with ripe tropical fruits like mango and pineapple, topped by a light gardenia and vanilla note with some tangerine spice. The palate has generous proportions – great flavors of honeydew melon and marzipan mix with vanilla bean and coconut pineapple.



HILL FAMILY E S T A T E



2013 Like a Hawk

Production: 466 cases

Composition: 47% Syrah, 45% Cabernet Sauvignon, 5% Malbec, 2% Petit Verdot & 1% Viognier

Vineyards: Clarke, Bardessono, Mogambo, Hansen, Baker & Windy Flats

Appellation: Yountville, Atlas Peak & Oak Knoll

Cooperage: 14 months in oak barrels (25% in new French oak – Stavin, 25% in new American oak, Barrel 21 and Radoux Appalachian)

Alcohol: 15.5% alc, 3.82 pH, 0.59 TA

Bottled: February 24, 2015

Release date: Fall 2015

Release price: \$48.00

This wine honors the 5th generation of Hill family farmers in California, and the label proudly displays Landon Hill at the age of 18 months on top of an end post in one of the Hill's estate vineyards. The photograph that serves as the label was captured by Landon's Dad (Ryan) on his Samsung galaxy Smartphone. In 2013, the "Like a Hawk" is mostly Baker Vineyard and Windy Flats Vineyard in Wooden Valley, with some Oak Knoll appellation. Though we lost about 25% of this blend when a tank fell on it during the August 24th earthquake, we offer the remainder as a big elegant intense wine, with huge color and density.

Winemaker Alison Doran's Tasting Notes:

Deep and briary aromas, with keen mountain spice and wood smoke over black currant jam. Mouth filling and dense, it is filled with red currant and black cherry fruit, and just enough soft supple tannin to balance the plushy mid palate and allow for finesse on the finish.

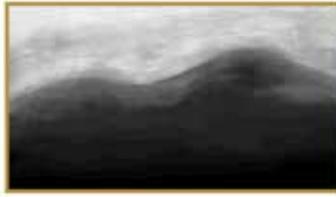
2012 "Atlas Peak" Cabernet Sauvignon

Production: 1,485 six-pack cases

Composition: 88% Cabernet Sauvignon, 6% Malbec 4% Merlot & 2% Petit Verdot

Vineyards: Baker, Dunlop, Windy Flats, Smith, Losey, Knubis, Beau Terroir

Appellation: Oak Knoll, Atlas Peak, Carneros



HILL FAMILY E S T A T E

Cooperage: 50% in new oak barrels for 16 months (43% were French: Remond, Bossuet, and Stavin) (43% in Trust Hungarian) (14% in Radoux Appalachian barrels) and 40% in neutral barrels. Note: In Feb 2014 the lot was racked and 14 new Treuil French oak barrels and 3 new Trust Ingenieux barrels were added to the lot for the last 2 months of aging

Alcohol: 14.9% alc, 3.81 pH, 0.60 TA

Bottling date: April 7, 2014

Release date: Fall 2015

Release price: \$68.00

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. At 1,500 ft. elevation, the Baker vineyard is a series of different volcanic soil types carved out of heavy chapparal in Foss Valley, with a southwestern exposure featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin soil with its rocky out crops. In 2012, with good winter rainfall and a long growing season, Cabernet Sauvignon had big color and big tannins and showed off the potential of the site and to create elegance and complexity. After blending with Malbec and Merlot to soften the structure a bit, this wine is ready to age and evolve for a long time in the bottle.

Winemaker Alison Doran's Tasting Notes:

The 2012 Atlas Peak Cabernet Sauvignon offers aromas of blackberry, cassis, chocolatey-oak, and a whisper of white sage. The palate bursts with black cherry, dark cocoa, caramel, and is well backed up with integrated oak that lead to a lingering finish.

Tasting Notes for Crossroads Reds Club

2013 Napa Valley Malbec

Production: 200 cases

Composition: 99% Malbec & 1% Petit Verdot

Vineyards: Smith, Baker, Windy Flats, Beau Terroir, Apallas Vineyard

Appellation: Napa Valley

Elevation: Valley floor – 1500 ft.

Cooperage: 50% new Oak (30% American oak -Barrel 21 and Radoux Appalachian, 20% Stavin French oak), 50% neutral French oak

Alcohol: 15.5%, TA 0.53, pH 3.79

Bottling date: February 24, 2015



HILL FAMILY E S T A T E



Release date: Fall 2015

Release price: \$58.00

Malbec has become a quiet cult favorite, and we have made some wonderful ones that normally go into our Cabernet programs, but we wanted to let our ambassadors share some of the excitement. We had (4) different Malbec's again in 2013, each with different personalities and strengths. Now we really can't bottle all of them separately, and besides they taste better as a blend, but Malbec has a deep fruity charm that has it becoming a big success in some parts of the world.

Winemaker Alison Doran's Tasting Notes:

The aromas are a little slow coming out, with dark red roses and red currants mixed with light toasty butterscotch and some fig jam. But the palate makes me remember why I love to drink Malbec – first it is serious, then so broad and gentle and easy. Its wide spreading textures and dark jammy fruit get rounded up and put back in the center by some nice acidity.

2013 Like a Hawk

Production: 466 cases

Composition: 47% Syrah, 45% Cabernet Sauvignon, 5% Malbec, 2% Petit Verdot & 1% Viognier

Vineyards: Clarke, Bardessono, Mogambo, Hansen, Baker & Windy Flats

Appellation: Yountville, Atlas Peak & Oak Knoll

Cooperage: 14 months in oak barrels (25% in new French oak – Stavin, 25% in new American oak, Barrel 21 and Radoux Appalachian)

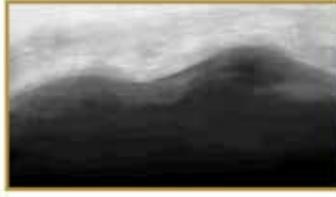
Alcohol: 15.5% alc, 3.82 pH, 0.59 TA

Bottled: February 24, 2015

Release date: Fall 2015

Release price: \$48.00

This wine honors the 5th generation of Hill family farmers in California, and the label proudly displays Landon Hill at the age of 18 months on top of an end post in one of the Hill's estate vineyards. The photograph that serves as the label was captured by Landon's Dad (Ryan) on his Samsung galaxy Smartphone. In 2013, the "Like a Hawk" is mostly Baker Vineyard and Windy Flats Vineyard in Wooden Valley, with some Oak Knoll appellation. Though we lost about 25% of this blend when a tank fell on it during the August 24th earthquake, we offer the remainder as a big elegant intense wine, with huge color and density.



HILL FAMILY
E S T A T E



Winemaker Alison Doran's Tasting Notes:

Deep and briary aromas, with keen mountain spice and wood smoke over black currant jam. Mouth filling and dense, it is filled with red currant and black cherry fruit, and just enough soft supple tannin to balance the plushy mid palate and allow for finesse on the finish.

2012 "Atlas Peak" Cabernet Sauvignon

Production: 1,485 six-pack cases

Composition: 88% Cabernet Sauvignon, 6% Malbec 4% Merlot & 2% Petit Verdot

Vineyards: Baker, Dunlop, Windy Flats, Smith, Losey, Knubis, Beau Terroir

Appellation: Oak Knoll, Atlas Peak, Carneros

Cooperage: 50% in new oak barrels for 16 months (43% were French: Remond, Bossuet, and Stavin) (43% in Trust Hungarian) (14% in Radoux Appalacian barrels) and 40% in neutral barrels. Note: In Feb 2014 the lot was racked and 14 new Treuil French oak barrels and 3 new Trust Ingenieux barrels were added to the lot for the last 2 months of aging

Alcohol: 14.9% alc, 3.81 pH, 0.60 TA

Bottling date: April 7, 2014

Release date: Fall 2015

Release price: \$68.00

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. At 1,500 ft. elevation, the Baker vineyard is a series of different volcanic soil types carved out of heavy chapparal in Foss Valley, with a southwestern exposure featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin soil with its rocky out crops. In 2012, with good winter rainfall and a long growing season, Cabernet Sauvignon had big color and big tannins and showed off the potential of the site and to create elegance and complexity. After blending with Malbec and Merlot to soften the structure a bit, this wine is ready to age and evolve for a long time in the bottle.

Winemaker Alison Doran's Tasting Notes:

The 2012 Atlas Peak Cabernet Sauvignon offers aromas of blackberry, cassis, chocolatey-oak, and a whisper of white sage. The palate bursts with black cherry, dark cocoa, caramel, and is well backed up with integrated oak that lead to a lingering finish.



HILL FAMILY
E S T A T E



Tasting Notes for 2 White 1 Red Club

2014 “Tiara” Sauvignon Blanc

Production: 389 cases

Composition: 91% Sauvignon Blanc & 9% Semillon

Vineyards: Windy Flats, Baker & Alsace

Appellation: Napa Valley

Elevation: Valley Floor – 1,000 ft.

Cooperage: 70% one year old French oak and Stavin French oak, 8% 2014 Remond A MTL+ and the rest in neutral French oak

Alcohol: 14.53%, TA 0.65, pH 3.36

Bottling date: May 15, 2015

Release date: July 2015

Release price: \$35.00

The season was again very early, and we harvested the vineyard on August 31st at 25.6 Brix. This is a little higher Brix than we would like, but for the Tiara, we waited about a week after we first went through and picked for the Napa Valley Sauvignon Blanc, to see if we could get more intensity from the vineyard. The grapes were whole cluster pressed along with 9% Semillon from the Alsace Vineyard, and all of the wine was barrel fermented with VL3 yeast. It stayed in barrel until early May (almost 9 months), to integrate and balance its very large and opulent proportions.

Winemaker Alison Doran’s Tasting Notes:

The wine has a lovely flowery nose with ripe tropical fruits like mango and pineapple, topped by a light gardenia and vanilla note with some tangerine spice. The palate has generous proportions – great flavors of honeydew melon and marzipan mix with vanilla bean and coconut pineapple.

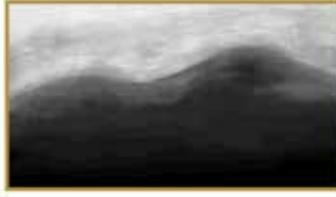
2014 Rosé of Pinot Noir

Production: 246 cases

Composition: 100% Pinot Noir

Vineyards: Knittle Vineyard

Appellation: Carneros



HILL FAMILY E S T A T E



Elevation: Valley floor

Cooperage: Fermented and stored in stainless steel tank

Alcohol: 13.65%, TA 0.61, pH 3.35

Bottling date: February 18, 2015

Release date: May 2015

Release price: \$26.00

Knittle is a Pinot Noir vineyard in Carneros that has performed extremely well over the years. With its gently sloping gravelly soils, Knittle is a vineyard in the rebuilding stage, but for Hill Family Estate it presented a wonderful opportunity to make a Rose with crisp clarity and purity. Made in a dry style with a very faint blush of pink color, it could be served with shrimp tacos, ham, or a picnic with salamis, cheese and a fruit salad.

Winemaker Alison Doran's Tasting Notes:

Fun and fresh with a pretty pink grapefruit and tropical fruit nose, this bubble gum pink rose is perfect for an afternoon at the pool or on the terrace. Bright crisp strawberry and watermelon candy flavors keep the palate juicy and the balanced acidity assures a clean bouncy finish.

2012 "Atlas Peak" Cabernet Sauvignon

Production: 1,485 six-pack cases

Composition: 88% Cabernet Sauvignon, 6% Malbec 4% Merlot & 2% Petit Verdot

Vineyards: Baker, Dunlop, Windy Flats, Smith, Losey, Knubis, Beau Terroir

Appellation: Oak Knoll, Atlas Peak, Carneros

Cooperage: 50% in new oak barrels for 16 months (43% were French: Remond, Bossuet, and Stavin) (43% in Trust Hungarian) (14% in Radoux Appalachian barrels) and 40% in neutral barrels. Note: In Feb 2014 the lot was racked and 14 new Treuil French oak barrels and 3 new Trust Ingenieux barrels were added to the lot for the last 2 months of aging

Alcohol: 14.9% alc, 3.81 pH, 0.60 TA

Bottling date: April 7, 2014

Release date: Fall 2015

Release price: \$68.00

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. At 1,500 ft. elevation, the Baker vineyard is a series of different volcanic soil types carved out of heavy chapparal in Foss Valley, with a southwestern exposure featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin



HILL FAMILY
E S T A T E



soil with its rocky outcrops. In 2012, with good winter rainfall and a long growing season, Cabernet Sauvignon had big color and big tannins and showed off the potential of the site and to create elegance and complexity. After blending with Malbec and Merlot to soften the structure a bit, this wine is ready to age and evolve for a long time in the bottle.

Winemaker Alison Doran's Tasting Notes:

The 2012 Atlas Peak Cabernet Sauvignon offers aromas of blackberry, cassis, chocolatey-oak, and a whisper of white sage. The palate bursts with black cherry, dark cocoa, caramel, and is well backed up with integrated oak that lead to a lingering finish.

Red Snapper with Yuzu Vinaigrette

Recipe pairs with the 2014 Rosé of Pinot Noir

RED SNAPPER

- Skinless and boneless filets

Portion the Snapper into 5oz portion, place into the marinade for 24 hours, once ready remove and pat dry with some paper towel.

When you are ready to serve the snapper and have prepared all the garnishes for the dish, pre heat the oven to 350f.

Lightly season the fish with salt and pepper, take a large sauté pan and place onto a medium heat, add 1 table spoon of vegetable oil. When the oil ripples when you slightly shake the pan place the cod into the pan until it gets a dark brown color, which should take about 30 seconds, be careful as this fish colors very quickly. Then remove from the pan and place onto a small metal baking tray with parchment paper and place in the oven for 4 minute.

Now while the fish is cooking reheat the blanched vegetables in a tablespoon of butter and sauté the Napa cabbage.

Arrange the vegetables onto hot plates and remove the fish from the oven. Place the cod onto the plate and drizzle the vinaigrette over the fish and serve.

MARINADE FOR THE SNAPPER

- 125g # Yellow Miso
- 1 cups Sake
- ½ cup Water
- ½ cup Honey
- ½ cup Soy Sauce
- 200ml cup Lime Juice
- 3 stalks Lemongrass, cut on bias
- 1 oz. Ginger, peel and slice
- 2 pc's Shallots, peel and slice
- 4 pc's Garlic, peel and slice
- 1 TBS Sambal

NAPA CABBAGE

- One head sliced very thin

Lightly sauté

CELTUCE

- 2 Heads

Peel the Celtuce and Cut into Batons.

Blanch until tender and shock into ice water, reserve until ready to serve the dish.

SUGAR SNAP PEAS

Blanch for 30 seconds, then remove string membrane of the Pea, reserve until ready serve the dish.

YUZU VINAIGRETTE

- 1 T yuzu
- 1 T simple syrup
- 1 T Honey
- ½ T Lemon water
- ½ T plum Vinegar
- ½ t White wine vinegar
- 1 t Bourbon barrel Aged fish sauce
- 1 T Soy Sauce
- 1 T Sake
- 1 Cup Extra Virgin Olive oil

Combine everything together Except for the Olive oil into a small pot, Bring up to simmer the whisk in the olive oil.

Allow to cool and keep in the refrigerator until ready to use.

Ora King Salmon Tartare

Recipe pairs with the 2014 Tiara Sauvignon Blanc

- 1 lb. Ora king Salmon skinless filet's
- 1 lb. Ora king smoked Salmon

WATERCRESS VICHYSOISSE

- 2 Tbs. Shallots (sliced)
- 1 Tbs. Garlic (sliced)
- 1 Cup Watercress (blanched)
- ½ Cup Dry White Vermouth
- 1 Cup Chicken Stock
- 1 Cup Extra Virgin Olive Oil
- 2 Cups Watercress leaves
- TT Salt and Pepper
- 1 C Milk

First heat a heavy saucepan, add 1 Tbs. of the olive oil and sweat the shallots and garlic until translucent. Add ½ of the blanched watercress and deglaze with vermouth. Reduce to dry and add the chicken stock. Place in a blender, add remaining watercress and blend. Add olive oil in a slow, steady stream and finish with watercress leaves. Season and strain. Keep in the fridge.

GARNISH

- ½ pint whipped crème fraiche
- ½ pint pickles Pearl onions sliced
- 1 Baguette thinly sliced, toasted
- 2 Table spoons sliced chives
- ¼ C salmon Roe
- ¼ pint sliced radishes
- ¼ pint diced cucumber
- ¼ pint petite sorrels leaves

While the vichyssoise is cooling prepare the Salmon.

First take you salmon and cut it into small dice, then reserve in a mixing bowl and do the same to the smoked salmon and combine both together

Then add the whipped crème fraiche and chives and mix together, adding a little salt to your taste preference.

Then place the salmon mix into your serving bowls and garnish on top with the sliced radishes, diced cucumber, Salmon roe and sorrel leaves.

Then pour the chilled vichyssoise around the edge of the salmon and serve.

Marcus Ware's Beef Wellington

Recipe pairs with the 2013 Like a Hawk

- 2 -3 lbs. Prime fillet of beef
- 3 tablespoons olive oil
- 1 cup chestnut mushrooms, include some wild ones if you like
- 3½ tablespoons butter
- 1 large sprigs fresh thyme
- 3½ ounces dry white wine
- 18 slices of Bresola
- 1 lb puff pastry
- 1 handful flour, to dust
- 2 egg yolks beaten with 1 tsp water

1. Heat oven to 395°F Place the beef on a roasting tray, brush with 1 tbsp. olive oil and season with pepper, then roast for 5 mins.

When the beef is cooked, remove from the oven to cool, then chill in the fridge for about 20 minutes.

2. While the beef is cooling, chop the mushrooms as finely as possible so they have the texture of coarse breadcrumbs. You can use a food processor to do this, but make sure you pulse-chop the mushrooms so they don't turn into mush.

3. Heat 2 tbsp of the oil and all the butter in a large pan and fry the mushrooms on a medium heat, with the thyme sprig, for about 10 mins stirring

often, until you have a softened mixture. Season the mushroom mixture, pour over the wine and cook for about 10 mins until all the wine has been absorbed. The mixture should hold its shape when stirred. Remove the mushroom mixture from the pan to cool and discard the thyme.

4. Overlap two pieces of plastic wrap over a large chopping board. Lay the Bresola on the plastic wrap, slightly overlapping, in a double row. Spread half the mushroom mixture over the Bresola, then sit the fillet on it and spread the remaining mushroom mixture over it. Use the plastic wrap edges to draw the Bresola around the fillet, then roll it into a sausage shape, twisting the ends of plastic wrap to tighten it as you go. Chill the fillet while you roll out the pastry.

5. Roll out a third of the pastry to a 7 x 12in strip and place on a non-stick baking sheet. Roll out the remaining pastry to about 11 x 14in. Unravel the fillet from the plastic wrap and place it in the center of the smaller strip of pastry and brush the pastry's edges, and the top and sides of the wrapped fillet, with beaten egg yolk. Using a rolling pin, carefully lift and drape the larger piece of pastry over the fillet, pressing well into the sides. Trim the edges to about a 1.5in rim. Seal the rim with the edge of a fork or spoon handle. Glaze all over with more egg yolk and. Chill for at least 30 mins and up to 24 hours.

6. Heat oven to 395°F Brush the Wellington with a little more egg yolk and cook until golden and crisp - 20-25 mins for medium-rare beef, 30 mins for medium. Allow to stand for 10 mins before serving in thick slices.

Barbequed Pork Ribs

Recipe pairs with the 2013 Napa Valley Malbec

RIBS

- 2 racks (2 to 2½ pounds each) Saint Louis-style pork ribs
- Vegetable oil, for grill rack

RUB

- 2 tablespoons light-brown sugar
- 2 tablespoons Maldon salt
- 2 tablespoons Espilette pepper
- 2 teaspoons freshly ground pepper
- 2 teaspoons hot paprika
- 2 teaspoons mustard powder
- 1 teaspoon celery seed

SAUCE

- 2 tablespoons soy oil
- 1 small onion, finely chopped (1 cup)
- 3 garlic cloves, minced
- ¼ teaspoon red-pepper flakes
- ¼ cup tomato paste
- ¼ cup bourbon
- 1 cup strained tomatoes
- ½ cup cider vinegar
- ¼ cup Worcestershire sauce
- 1 cup water
- ¼ cup plus 2 tablespoons light-brown sugar
- Maldon salt and freshly ground pepper

1. Prepare the ribs: Place 1 rib rack, meat side down, on a work surface. With a knife, cut a small slit through the silvery membrane at 1 end of the rack. Using a paper towel, grip the cut portion of the membrane, gently peel it from the rack, and discard. Repeat with remaining rack.

2. Make the rub: Combine sugar, salt, pepper, paprika, mustard powder, and celery seed in a bowl. Rub mixture on both sides of each rack. Place ribs on a rimmed baking sheet, cover, and refrigerate for at least 2 hours (or overnight). Let stand at room temperature for 30 minutes before cooking.

3. Make the sauce: Heat oil in a medium saucepan over medium heat. Add onion and garlic, and cook until onion is tender, 2 to 3 minutes. Add red-pepper flakes and tomato paste, and cook for 1 minute. Stir in bourbon, scraping the pan. Stir in tomatoes, vinegar, Worcestershire sauce, water, and sugar, and cook, continuing to stir, until sugar dissolves.

4. Simmer the sauce: Bring the sauce to a boil. Reduce heat, and simmer until reduced by 1/3, about 30 minutes. Season with salt and pepper. Let cool slightly. Puree in a blender until smooth. Use immediately, or let cool completely, cover, and refrigerate for up to 2 weeks.

5. Set up the grill: Top coals with 1 to 2 chunks hardwood or 1 cup wood chips that have been soaked in water for 1 hour and drained.

6. Grill the ribs: Let ribs stand at room temperature for 30 minutes before cooking. Fold a paper towel into a thick rectangle, and dip it in oil. Hold towel with tongs, and brush oil on top grill rack. Place both rib racks, bone side down, on top grill rack, directly over pan. Cover, keeping top grill vents halfway open and bottom vents completely open to maintain grill temperature of 275 degrees to 325 degrees. Cook ribs, without turning, until the meat is tender but not falling off bones, and has shrunk 1/2 inch from ends, 3 to 3 1/2 hours, adding charcoal every hour as needed.

7. Baste the ribs: Transfer 1 cup sauce to a small serving bowl. Brush both sides of ribs with remaining 1 cup sauce. Cover, and grill until ribs are glistening and deep mahogany, about 15 minutes. Let stand for 10 minutes. Serve with reserved sauce.

Duck Breast with Endive Tart

Recipe pairs with the 2012 "Atlas Peak" Cabernet Sauvignon

- 4 boneless skin-on duck breast halves (about 2 lb. total)
- Kosher salt and freshly ground black pepper

Pat the duck breasts dry with paper towels. Use a sharp paring knife or boning knife to score the skin and fat in a crosshatch pattern, making the cuts about 1/2 inch apart. The key here is to cut down through the fat without exposing the meat. Go slowly at first, until you get a sense of how deeply you can cut while leaving a thin layer of the fat (about 1/8 inch) uncut. Season the breasts well all over with salt and pepper. Leave the seasoned duck at room temperature while the oven preheats.

Preheat the oven to 200 degrees (175 degrees for a convection oven). Have a small roasting pan or small heavy-duty rimmed baking sheet outfitted with a flat roasting rack at hand.

Heat a large, heavy skillet (10 to 12 inches, preferably cast-iron) over medium-high heat. Add the duck breasts skin side down and cook for about 6 minutes without moving them, until the skin is deeply browned. The duck should sizzle, but it shouldn't splatter wildly or smoke. If the skin appears to be browning too fast and there is a risk of burning, reduce the heat slightly.

Transfer the duck, skin side up, to the rack on the roasting pan or baking sheet. A good amount of duck fat will be left behind in the skillet. Reserve the fat in the pan to sauté greens to go along with the duck, as described in the headnote, or pour it into a heatproof container (leave any solids behind in the pan) for another use.

Slide the duck into the oven and roast until medium-rare (an instant-read thermometer inserted in the thickest part registers 145 to 150 degrees), about 50 minutes. (If you like your duck seriously rare, you can take it out when it reaches 135 degrees; begin checking after 10 minutes.)

Transfer to a cutting board and let the duck rest for about 5

minutes before carving. Cut each breast crosswise into 1/4-to-1/3-inch thick slices and serve.

ENDIVE TART

- 2 tablespoons unsalted butter, plus more for pan
- 1 tablespoon honey
- 6 medium Belgian endives, outer leaves discarded and halved lengthwise
- Salt and freshly ground black pepper
- 3 tablespoons of orange juice
- Zest from 1 Orange
- 1 sheet frozen puff pastry (about 1/2 pound) thawed overnight in refrigerator
- All-purpose flour, for work surface

1. Preheat oven to 400 degrees. Melt butter and honey in a lidded skillet over low-medium heat. Add endives, cut-side down, and cook, turning, until colored on all sides, 8 minutes. Season with salt and pepper to taste add the orange juice. Cover skillet with lid and cook endives until very tender, 20 minutes.

2. Remove lid and continue cooking, allowing water to evaporate and endives to brown a little more, 5 minutes. Endives should be very tender and nicely browned but not burned.

3. Transfer cooked endives, cut-side up, lightly season with salt and pepper. Place the endives onto puff pastry. Sprinkle Orange zest.

4. Trim about 1 inch around the Endives.

5. Place tart in upper third of oven and bake 10 minutes. Reduce temperature to 350 degrees and add the pitted Cherries, bake until golden and crisp, 10 minutes.

6. Removed cooked tart and Let cool slightly, then garnish with remaining Orange zest and serve warm.