

Hill Family Estate Wine Club Selections

Message from the Proprietor

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WINE PRICING

Crossroads Mixed Bottle Club

2007 Hoot Owl Creek	
Cabernet Sauvignon	\$54.40
2011 "Clarke Vineyard" Syrah.....	\$32.00
2012 Rosé of Pinot Noir.....	\$20.80
Total	\$107.20*

Crossroads Reds Club

2007 Hoot Owl Creek	
Cabernet Sauvignon	\$54.40
2011 "Clarke Vineyard" Syrah.....	\$32.00
2011 Barrel Blend	\$22.40
Total	\$108.80*

Crossroads Two White One Red Club

2007 Hoot Owl Creek	
Cabernet Sauvignon	\$54.40
2011 Albarino	\$22.40
2012 Rosé of Pinot Noir.....	\$20.80
Total	\$97.60*

*Plus shipping and tax where applicable

PROPRIETOR'S MESSAGE

This quarter we have the honor of showcasing a special blend – without a Hill Family Estate label affixed to the bottle. Our team had the privilege of tasting the first-ever bottling from our winemaker's new venture, Hoot Owl Creek, and agreed that the wine needed to be shared with all of our loyal supporters.

In 2007, our winemaker Alison Doran, embarked on her own wine venture, utilizing fruit from her family's Hoot Owl Creek Ranch, which is a vineyard site located high in the hills of Alexander Valley. The vineyard was established in 1959, and has been producing exceptional Cabernet Sauvignon grapes farmed by Alison's brother, Clay, for the past 40 years.

Alison produced 210 cases of the 2007 vintage, which we are delighted to share in this quarterly shipment. We recommend decanting the wine for 90 minutes prior to enjoyment, to expedite aromas and flavors of blackberry, black cherry, violet and sage, which are typical characteristics found in grapes grown at higher elevations.

We thank all of you for your continued patronage, and hope you enjoy the wine selections.

Warmly,

The Hill Family



FIRE RESTAURANT

Gulf Place, Florida

Gulf Place at the corner of highways 30A and 393 is our home. We worked with friends of the FIRE family and found a building that is beautiful and versatile. The dining area is roomy and comfortable that is perfect for evening dining service, a wedding reception or a private party.

Our bar is very inviting with warm colors and comfortable seats that you can watch your favorite sports team with your friends.

The best part of Restaurant Fire at Gulf Place is to sit on the sidewalk patio and feel the breeze from the gulf wisp across your face, while enjoying a cold beer or one of our cool specialty cocktails.

We are very happy at our new home, and we hope that you will stop by and spend time in our fabulous restaurant located in the one of 30A's most beautiful resort and neighborhood.



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Tasting Notes for Crossroads Mixed Bottle Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2007 Hoot Owl Creek Cabernet Sauvignon

Production: 210 cases

Appellation: Alexander Valley

Winemaker Alison Doran's Tasting Notes: Ripe and balanced, it has aromas of black cherry and violet, with a little sage typical of the higher elevations. The palate is plushy and drinkable, with black cherry and some blackberry flavors. French oak plays only a supporting role, to make sure the character of our site gets full billing.

2011 "Clarke Vineyard" Syrah

Production: 475 cases

Composition: 95% Syrah and 5% Viognier

Vineyards: The Syrah is from Clarke Vineyard in American Canyon, and the Viognier is from Losey Vineyard in Oak Knoll.

Winemaker Alison Doran's Tasting Notes: The aromas are big and smoky, with mocha and hints of lychee and vanilla. The palate has wonderful texture, with plenty of ripe black cherry and fig jam that cascades into a long, velvety finish.

2012 Rosé of Pinot Noir

Production: 260 cases

Composition: 97% Pinot Noir, 2% Malbec and 1% Chardonnay

Vineyards: Knittle Vineyard

Winemaker Alison Doran's Tasting Notes: The nose is fresh and pretty with hints of raspberry, watermelon, and lilac. It has a clean crisp watermelon palate, with a bit of pink grapefruit.



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Tasting Notes for Crossroads Reds Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2007 Hoot Owl Creek Cabernet Sauvignon

Production: 210 cases

Appellation: Alexander Valley

Winemaker Alison Doran's Tasting Notes: Ripe and balanced, it has aromas of black cherry and violet, with a little sage typical of the higher elevations. The palate is plushy and drinkable, with black cherry and some blackberry flavors. French oak plays only a supporting role, to make sure the character of our site gets full billing.

2011 "Clarke Vineyard" Syrah

Production: 475 cases

Composition: 95% Syrah and 5% Viognier

Vineyards: The Syrah is from Clarke Vineyard in American Canyon, and the Viognier is from Losey Vineyard in Oak Knoll.

Winemaker Alison Doran's Tasting Notes: The aromas are big and smoky, with mocha and hints of lychee and vanilla. The palate has wonderful texture, with plenty of ripe black cherry and fig jam that cascades into a long, velvety finish.

2011 Barrel Blend

Production: 3,500 cases

Composition: 56% Merlot, 16% Cabernet Sauvignon, 14% Petit Sirah, 7% Zinfandel and 7% Syrah

Vineyards: Beau Terre, Jaeger, Red Door, Lazar & Guck

Winemaker Alison Doran's Tasting Notes: The nose has a light, spicy, cranberry-raspberry quality, with a little toast and cocoa. The palate has bright spicy red fruit – wild plum and wild cherry, with an almost crunchy cranberry freshness to it. The serious quality will develop as it ages, but for now the fruit is up front and dominant.



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Tasting Notes for 2 White 1 Red Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2007 Hoot Owl Creek Cabernet Sauvignon

Production: 210 cases

Appellation: Alexander Valley

Winemaker Alison Doran's Tasting Notes: Ripe and balanced, it has aromas of black cherry and violet, with a little sage typical of the higher elevations. The palate is plushy and drinkable, with black cherry and some blackberry flavors. French oak plays only a supporting role, to make sure the character of our site gets full billing.

2011 "Stewart Ranch" Albariño

Production: 170 cases

Composition: 100% Albariño

Vineyards: Stewart Ranch

Winemaker Alison Doran's Tasting Notes: The 2011 vintage is golden yellow in color with lemon zest, pungent herbs, green almond and white flowers on the nose. The palate offers lively citrus and orchard fruit flavors giving spine by tangy acidity. The clean finish features lingering spiciness, and a repeating lemon-lime note.

2012 Rosé of Pinot Noir

Production: 260 cases

Composition: 97% Pinot Noir, 2% Malbec and 1% Chardonnay

Vineyards: Knittle Vineyard

Winemaker Alison Doran's Tasting Notes: The nose is fresh and pretty with hints of raspberry, watermelon, and lilac. It has a clean crisp watermelon palate, with a bit of pink grapefruit.

Grilled Rib Eye Steak Topped with Spicy Blue Cheese Compound and Sweet Potato Mash

Recipe pairs with the 2007 Hoot Owl Creek Cabernet Sauvignon

Courtesy: Fire Restaurant

Any cut of meat would pair well with the Hoot Owl Creek Cabernet Sauvignon. However, we recommend a fatty cut (steer away from filet mignon). We chose the Rib Eye and have added a blue cheese compound. The tanginess of the blue cheese cuts through the meat, and the flavors of the garlic, shallots, and Tabasco naturally season the steak. Take a bite, take a sip and enjoy the marriage of the two. We chose a sweet potato mash because mashed potatoes can get boring, and the sweetness pairs well with the Tabasco.

BLUE CHEESE COMPOUND

8 oz blue cheese
4 oz cream cheese
4 tbs Tabasco hot sauce
2 tbs shallots
2 tbs garlic minced
1 tbs fresh cracked pepper

Combine in food processor.

Place on plastic wrap and roll into a log. Chill thoroughly.

SWEET POTATO MASH

4 large sweet potatoes
¼ pound butter
1 cup heavy cream
1 tsp cinnamon
¼ cup brown sugar
2 tbs minced parsley
1 tbs minced garlic
Salt & pepper to taste

PREPARATION:

Peel and dice sweet potatoes, place in pot and bring to boil. Cook until tender. Strain and place potatoes back in hot pot. Add butter, heavy cream, brown sugar, parsley and garlic. Combine with wooden spoon until incorporated. Season to taste with salt and pepper

Season the steak liberally with salt and pepper. Steak should be at room temp before grilling. Cook to desired temperature. With 2 minutes remaining of cook time, place a large pat of the blue cheese compound on top to melt.

Lobster and Pasta Salad

Recipe pairs with the 2012 Rosé of Pinot Noir

Courtesy: Fire Restaurant

This is a refreshing dish to be shared on those hot days. The notes from the Rosé scream shellfish. We chose to pair these together because the wine will bring out all the flavors of the lobster, pasta, and corn. The sweetness of the corn and the tangy dill blend well with the sour cream and mayonnaise to match up perfectly with the Rosé. Enjoy these together on the patio to get the full experience.

INGREDIENTS:

2 pounds cooked, fresh, lobster meat (medium dice)
6 cups of corn, fresh, (approximately 8 ears) grilled and cut off cob
2 orange bell peppers (medium dice)
2 stalks celery (medium dice)
2 pints cherry tomato (halved)
12 green onions, sliced thin (green and white parts)
1½ cups mayonnaise (preferably home-made)
1 cup sour cream
½ cup fresh squeezed lemon juice
1½ cups fresh dill (minced)
¼ cup Tabasco hot sauce
Fresh cracked pepper
1 pound small pasta (elbow or shells)

PREPARATION:

Bring a large pot of water to a boil and add ¼ cup kosher salt. Add pasta and cook for 10-12 minutes. Drain and let cool in large mixing bowl. Add corn, green onions, bell pepper, celery, tomatoes, and lobster. Gently combine and let stand.

In a separate bowl, combine mayonnaise, sour cream, lemon juice, 1 tablespoon of salt, 2 teaspoons of pepper, and Tabasco. Mix until smooth. Pour over pasta and mix well to combine. Stir in the dill.

Cover with plastic wrap, and chill for at least 4 hours to develop flavors.

Season to taste and serve cold or at room temperature.

“The Elvis” Chocolate Cheesecake

Recipe pairs with the 2011 “Clarke Vineyard” Syrah

Courtesy: Fire Restaurant

Elvis Presley was known for his fondness for peanut butter sandwiches with sliced bananas and bacon. This dessert embodies both his indulgence on the famed sandwiches, and the richness of chocolate cheesecake. Enjoy it with a glass of Syrah and you’re definitely in for a treat.

FILLING:

16 oz cream cheese
1½ cups of sugar
1 cup heavy cream, divided
½ cup cocoa powder
4 oz peanut butter
3 eggs, room temperature
Grape jelly, warmed (optional)

CRUST:

2 oz unsalted butter
1 oz bacon fat
10 bacon strips, cooked crisp
2 cups of banana chips
3 ½ cups of Nutter Butter cookies

PREPARATION:

Pre-heat oven to 325F. Combine butter and bacon fat to melt. Set aside. In a food processor, combine bacon strips, banana chips, and Nutter Butter cookies until finely ground. Transfer crust into a mixing bowl and pour in the melted butter and bacon fat. Mix well with a fork. Press mixture onto the bottom of a 9” spring form pan using a large spoon or your fingers. Set aside.

Heat ½ cup of heavy cream in a small sauce pan. Add cocoa powder and mix with a wooden spoon until dissolved. Set aside to cool. In a mixer with a paddle attachment, combine cream cheese, peanut butter, and sugar until smooth. Add the chocolate mixture and the remaining ½ cup heavy cream until thoroughly combined. Gradually add eggs, one at a time.

Line the inside of your spring form pan with parchment paper, having about an extra 2 inches up the sides. Next, wrap the bottom of your pan with foil, reaching halfway up the sides to prevent water from the water bath from seeping into the cheesecake. Pour in the filling and slightly tap the whole spring form pan against the tabletop to release air bubbles from your batter. Place spring form pan in a larger pan filled with half an inch of water. This will prevent the top of your cheesecake from cracking. Place the whole thing in your pre-heated oven and bake for about an hour and twenty minutes, or until the top is set and slightly jiggly. Let cool for an hour and refrigerate at least 8 hours or overnight.

To serve, bring cake to room temperature. If desired, warm a cup of grape jelly or any fruit preserves of choice, and pour on top of your cheesecake.

Creamy Short Rib Ragout over Bow Tie Pasta

Recipe pairs with the 2011 Barrel Blend

Courtesy: Fire Restaurant

This is a heartier, richer take on Beef Stroganoff. We decided to use short ribs, which are extremely tender and more unctuous when braised instead of the usual sirloin tips or cubed round steak. We added Poblano pepper instead of your usual Mirepoix (onion, carrot, and celery) to add a little spice to the dish as well.

The Barrel Blend is the perfect accompaniment to this dish. It is included in the ingredients, and would most likely be enjoyed by yourself and the loved ones you are entertaining, while the short ribs are in the oven. At the dinner table, clink your wine glasses as you celebrate a well-prepared meal with this wonderful full-bodied wine.

INGREDIENTS:

3 tbsp vegetable oil
3 lbs. short ribs
Salt and ground black pepper
½ cup flour
1 medium onion, chopped
3 celery stalks, chopped
1 Poblano pepper, chopped, seeds removed
5 garlic cloves
2 tbsp tomato paste
½ cup Barrel Blend
4 cups beef or chicken broth
1 bay leaf
1 fresh thyme sprig
1 tbsp olive oil
2 cups Crimini or Button mushrooms
1 cup sour cream
¼ cup chopped herbs (parsley, thyme, oregano),
divided
1 lb. bow tie pasta (or any pasta of choice)
2 tbsp salt
Water for boiling

PREPARATION:

Pre-heat oven to 350F. Season short ribs liberally with salt and pepper and dredge in flour.

Heat oil in a deep oven-proof skillet or sauce pot over medium heat, and brown all sides of each short rib.

Remove short ribs after browning and add your onion, celery, Poblano and garlic to the same pot. Sauté until fragrant and add the tomato paste. Cook until tomato paste is roasted, about five minutes. De-glaze pot with the Barrel Blend, making sure to scrape the bottom and sides of pan to incorporate all the caramelized flavors into the dish. Add the short ribs back to the pot and add your beef or chicken broth, bay leaf and thyme. Cover your pan loosely with parchment paper to maintain the temperature of the dish in the oven and to avoid boiling over of the liquid. Place pot in pre-heated oven and cook for 3 hours or until meat is very tender. When short ribs are done, take them out of the liquid and set aside. You may or may not remove the bones and pull meat off the gristle at this point.

In a medium pot, sauté mushrooms in olive oil until tender. Remove and set aside. Strain liquid into the same pot and discard solids. Reduce liquid over medium-high heat until about half of the liquid is left.

While the braising liquid is reducing, boil water for pasta in a separate pot. When braising liquid is reduced, reduce heat to low and stir in sour cream, sautéed mushrooms, and half of the chopped herbs. Season with salt and pepper to taste. Add the bow tie pasta to boiling water and cook until al dente.

Strain, and serve onto serving plates or bowls. Portion short ribs on top of pasta and pour the sauce on top of each dish. Garnish with the rest of the chopped herbs.

Grilled Chicken with Pineapple Salad

Recipe pairs with the 2012 Albariño

Courtesy: Fire Restaurant

This wine conjures delightful memories to be made outside, as the warmth of spring and summer meet, and friends come over for a barbeque. The dish itself is as light and enjoyable as the Albariño, along with the company you'll be having.

INGREDIENTS:

6 chicken breasts
Salt and fresh ground black pepper
¼ cup smoked paprika
1 tbsp granulated garlic
2 tbsp granulated onion
2 tsp ground oregano
2 tsp ground thyme
¼ tsp cayenne

PINEAPPLE SALAD:

2 pineapples, cut into ½ inch cubes
1 red onion, chopped
1 cup radish, finely sliced
2 red bell peppers, chopped
1 jalapeno, chopped, seeds and whites removed
1 bunch of cilantro, stems removed, leaves
roughly chopped
2 limes, juiced
¼ cup honey
Salt and fresh ground black pepper
6 whole romaine leaves

PREPARATION:

Season chicken breasts liberally with salt and pepper.
Combine all spices in a bowl, and rub on chicken breasts.

For the pineapple salad, combine all ingredients (spare the romaine) in a bowl and season with salt and pepper to taste.

Grill chicken on both sides until done, about 5 minutes on each side or until an instant-read thermometer reads 165F when inserted on the thickest part of the breast.

To serve, place a chicken breast on a plate alongside a whole romaine leaf. Spoon a generous amount of the pineapple salad onto the romaine leaf and serve.