

Hill Family Estate Wine Club Selections

Message from the Proprietor

About RUE 127

Recipes & Tasting Notes

### WINE PRICING

#### Crossroads Mixed Bottle Club

2010 Atlas Peak Cabernet Sauvignon .....	\$54.40
2011 "Messenger" Red Wine .....	\$38.40
2012 Albarino .....	\$19.20
<b>Total</b> .....	\$112.00*

#### Crossroads Reds Club

2010 Atlas Peak Cabernet Sauvignon .....	\$54.40
2011 "Messenger" Red Wine .....	\$38.40
2010 Origin .....	\$36.00
<b>Total</b> .....	\$128.80*

#### Crossroads Two White One Red Club

2011 "Messenger" Red Wine .....	\$38.40
2011 "Carly's Cuvee" Chardonnay .....	\$24.00
2012 Albarino .....	\$19.20
<b>Total</b> .....	\$81.60*

\*Plus shipping and tax where applicable

### PROPRIETOR'S MESSAGE

After experiencing ideal growing conditions, harvest is finally here. The valley is once again hustling & bustling as growers and winemakers enter the realm of sleepless days & nights with the anticipation of another stellar vintage.

For the first time at Hill Family Estate, we harvested Sauvignon Blanc on August 22nd, which is three weeks earlier than previous vintages. According to Doug, this had a lot to do with warm weather earlier in the year. "We had a very dry winter, which is definitely causing vines to stress more, which in turn could keep the crop yield to an expected norm but should increase fruit intensity." Everyone in the valley is very positive about the quality of fruit this year, and while the comparison isn't exact, Doug is comparing 2013 to warmer vintages like 1981 and 2004.

This quarter's shipment includes the 2010 "Atlas Peak" Cabernet Sauvignon, which was limited to only 110 cases. Because of this, all of our loyal ambassadors will receive only (1) bottle each.

If you're planning to visit Napa Valley anytime soon, please let us know as we'd love to share a glass of wine with you at our tasting room in Yountville!

Happy Harvest,

The Hill Family



## RUE 127

### *New Orleans, Louisiana*

*RUE 127 sits in the heart of historic Mid-City at 127 N Carrollton Avenue on the Canal Street streetcar line. We entertain from a renovated 19th century New Orleans style shotgun home. RUE 127 is a convenient stop centrally located between Downtown, the French Quarter, and City Park.*

*Chef Ray Gruezke was born and raised in New Orleans. A graduate of the Culinary Institute of America, Hyde Park New York, Chef Ray has worked in New York, Florida, and Baton Rouge. He recently returned to his hometown to work at Commander's Palace and as a sous chef at Le Foret working with Certified Master Chef James Corwell.*

*Desserts are created by Chef Joanna Palmer. Also a graduate of the Culinary Institute of America, Joanna has served as a pastry chef for Commander's Palace and also worked at Cochon.*

*New Orleans native Natalie Boos' art is displayed throughout the restaurant. Natalie's art can also be found in her gallery on Royal Street.*



HILL FAMILY  
E S T A T E



## Tasting Notes for Crossroads Mixed Bottle Club

*~ Please see our website at [hillfamilyestate.com](http://hillfamilyestate.com) for full descriptions ~*

### 2010 Atlas Peak Cabernet Sauvignon

**Production:** 136 cases

**Composition:** 80% Cabernet Sauvignon, 13% Petit Verdot & 7% Malbec

**Vineyards:** 80% Baker, 15% Lazar & 5% Soda Canyon

**Cooperage:** 60% in New French Oak (Remond, Saury), 10% in New American Oak (Radoux Appalachian), 10% in New Hungarian (Trust), and 20% in neutral barrels

**Alcohol:** 14.5% Alc, 3.78 pH, 0.57 TA

**Bottling Date:** 7/26/2012

**Release Date:** Fall 2013

**Release Price:** \$68.00

Atlas Peak Cabernet Sauvignon is accumulating a well-deserved reputation for intensity and finesse. At 1500 ft. in elevation, Baker vineyard is a series of different soil types carved out of heavy chaparral in Foss Valley with a southwestern exposure, featuring several clones and rootstalks selected by Doug Hill for their suitability to this thin soil. We make a small amount of Atlas Peak to showcase this appellation, as it has been producing wines of individuality and interest for a few years now.

**Winemaker Alison Doran's Tasting Notes:** It is interesting to watch wines grow and change as they age in the bottle. The blackberry fruit is now being pushed back a bit, and black licorice and violets are joined by sandalwood and sage in the front of the aromas. A very upright and firm wine, it has zwieback toast and spicy oak that combine with the finesse of mountain tannins to produce an elegant and graceful palate with berry jam on the finish.

### 2011 "The Messenger" Red Wine

**Production:** 490 cases



## HILL FAMILY E S T A T E



**Composition:** 52% Syrah, 46% Cabernet Sauvignon & 2% Viognier

**Vineyards:** Beau Terre, Baker, Clarke Vineyard, Losey & Mogambo

**Appellations:** Oak Knoll, Atlas Peak & American Canyon

**Cooperage:** 16 months in French oak barrels (50% new oak)

**Alcohol:** 15.5% alc, 3.85 pH, 0.58 TA

**Bottling Date:** 7/26/2012

**Release Date:** Fall 2013

**Release Price:** \$48.00

Hill Family Estate is privileged to create this wine with Jared Hamman, a UFC fighter known in the ring as “The Messenger.” His direct and confrontational fighting style is echoed in this unique blend of Cabernet Sauvignon and Syrah known for its punch and vigor. The Messenger project is always a treat to blend, and eventually we find the place where this “Team of Rivals” fits together seamlessly, better than each could be separately. 2011 was a year where microclimates determined quality, and the Baker Vineyard kept on ripening and evolving when many other areas shut down. This gave the Cabernet Sauvignon and Syrah a power and intensity not found in many wines throughout the 2011 vintage.

**Winemaker Alison Doran’s Tasting Notes:** Big aromas of cassis and blackberry jam blend with toasty oak and spice. The palate is rich and deep with solid muscle structure. Smooth tannins and flavors of loganberry and fig jam center the wine, and there is an interesting flowery tequila flavor on the velvety finish.

### 2012 Albarino

**Production:** 520 cases

**Composition:** 100% Albarino

**Vineyards:** Stewart Ranch

**Appellation:** Napa Valley 100%

**Elevation:** Valley floor

**Cooperage:** Stainless Steel

**Alcohol:** 13%



## HILL FAMILY E S T A T E



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:** Nose has light sweet watermelon candy notes with light coconut and lilac overtones. Palate is crisp and clean, with beautifully balanced acid. Some sour cream potato chip flavors, with lime and orange blossom notes. Light CO2 keeps the palate refreshing and buoyant, and the finish is almost creamy.

## Tasting Notes for Crossroads Reds Club

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## HILL FAMILY E S T A T E



### 2010 Origin

**Production:** 928 cases

**Composition:** 57% Merlot, 15% Cabernet Sauvignon, 10% Petit Verdot, 9% Malbec and 9% Syrah

**Vineyards:** Beau Terre, Baker and Soda Canyon, Red Door and Rockpile

**Cooperage:** 16 months in French oak barrels

**Alcohol:** 14.8% alc, 3.73 pH, 0.59 TA

**Bottled:** July 26th, 2012

**Release Date:** Fall 2012

**Release Price:** \$45.00

Origin is our chance to create a stylish and intriguing blend from all the possible lots we make. Since we had 12 lots to start with, Origin allows us to use many of the small select-lots we make from special sites farmed by Doug Hill and his family all over the Napa Valley. The Merlot grown at Red Door vineyard in Carneros is exotic and rich and adds structure and plushy fruit to the blend. The Malbec and Petit Verdot have also become a big part of the palate structure for the Origin. Though 2010 was a very challenging year for growers with its early-cold weather, and frequent rains during the last weeks of harvest, the final blend for Origin shimmers and re-forms complex layers that will grow and improve for years to come.

**Winemaker Alison Doran's Tasting Notes:** On the nose this wine offers intense aromas of plum, dark cherry and fig jam, layered with chocolate fudge and baking spices. The palate is full and juicy, showing ripe flavors of blackberry, licorice and plum on a velvety mid palate. Dark chocolate and mocha flavors emerge on the long finish with chewy, coating tannins.

## Tasting Notes for 2 White 1 Red Club

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### 2011 “Carly’s Cuvee” Chardonnay

**Production:** 1860 cases

**Composition:** 100% Chardonnay

**Appellation:** Napa Valley 97% (Oakville 71%, Osgood, Oak Knoll 11%, American Canyon 15%), Russian River 3%

**Elevation:** valley floor vineyards 97%, hillside 400ft 3%

**Cooperage:** 10 months in French oak barrels

**Alcohol:** 13.85%, TA 0.67, pH 3.51





## HILL FAMILY E S T A T E



The 2011 Hill Family Estate Chardonnay, Carly's Cuvee, came from a selection of vineyards in the Oakville area of Napa Valley, from the hillside Watson and Clarke Vineyard in American Canyon, and from the Osgood Vineyard in Oak Knoll. Made in a non-malolactic style, with only light oak influence, this lovely multi-layered Chardonnay will please people looking for a wine that enhances food and holds its own out on the patio. Carly Hill is the daughter of Doug and Darci Hill. Carly's battle and her victory with leukemia is honored with this beautiful wine.

**Winemaker Alison Doran's Tasting Notes:** Creamy nose of ripe pear and light peach with some light oak and Marcona almond. Palate has a light texture, fruity with melon and kiwi flavors, finishing with custard pie.

### 2012 Albarino

**Production:** 520 cases

**Composition:** 100% Albarino

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**Appellation:** Napa Valley 100%

**Elevation:** Valley floor

**Cooperage:** Stainless Steel

**Alcohol:** 13%

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### **Pan Roasted Rib Eye with Mushroom Ragout**

*Recipe pairs with the 2010 Atlas Peak Cabernet Sauvignon*

Nothing goes together better than Cabernet, mushrooms, and a good steak. It is delicious, quick, and most important this recipe uses one pan so there is less clean up. You can choose whatever steak is your favorite, but I prefer a good Rib Eye. The key to this dish is not the steak you choose but the quality of your ingredients.

½ tsp. minced garlic

½ tsp. minced shallots

1 ½ cup of your favorite mushroom; Chanterelle, Oyster, Hen of the Woods

2 oz. sherry

2 oz. cream

Salt & pepper

#### **PREPARATION:**

In a hot pan, roast your steak to the desired temperature. Remove your steak from the pan and let it rest on your cutting board while you make your sauce. Add 1 tbsp. of butter to your pan with the garlic and shallots. Once they become aromatic add your mushrooms. Cook until tender and begin browning. Then add the sherry (please be cautious as there can be a flare up from the alcohol) and cook until most of the sherry has evaporated. Add your cream and cook on medium heat until the cream starts to thicken.

Season your sauce to taste with salt and pepper. Pour over your steak, or serve on the side.

### **Crisp Duck Breast with Dirty Wild Rice**

*Recipe pairs with the 2011 "Messenger" Red Wine*

#### **DIRTY RICE:**

1 diced green bell pepper

½ diced onion

2 tsp. minced garlic

½ lb. ground pork  
2oz dry white wine  
1 cup of cooked wild rice  
1 cup of cooked basmati rice  
2oz Worcestershire sauce  
6 shakes of tobacco sauce  
Zest of half a lemon  
2 tsp. picked thyme leaves

### **BRANDIED CHERRY SAUCE:**

1 lb. fresh cherries  
2 oz brandy  
Water to cover  
Salt

### **PREPARATION:**

In a heavy bottomed pot cook the bell pepper, onion, and garlic in butter on medium heat until translucent. Once the vegetables are done turn the heat up to high and add the pork. Cook the pork until it is brown, there will be parts sticking and that is ok as long as they don't burn. Add the white wine to loosen all the bits from the bottom of the pan. Once the wine is cooked off add the rice, Worcestershire sauce, and tobacco. Cook on low for 20 minutes. Add the lemon zest and thyme at the end.

If you are refrigerating the rice to serve at a later time, omit the lemon and thyme. When you re-heat the rice add the lemon and thyme just before serving.

In a sauce pot add the pitted cherries, brandy, and water. Simmer until most of the water has evaporated. Add the mixture to a blender and blend until smooth. If it does not blend then add water until it has enough liquid.

For the duck breast itself we salt it liberally and cook it slowly with the skin down until the skin is golden and crisp. Once the duck breast skin has crisped, flip the duck over and cook for another 2 minutes.

Serve the duck breast over a bed of dirty rice, and drizzle with the brandied cherry sauce.

## Roasted Veal Shank with Gremolata

*Recipe pairs with the 2011 Origin*

### FOR 2 VEAL SHANKS:

1 large diced onion  
3 large diced carrots  
3 large diced stalks of celery  
Salt and pepper

### GREMOLATA:

1/3 cup bread crumbs  
2 tbsp. olive oil  
3 tbsp. chopped flat leaf parsley  
1 garlic clove grated with a micro plane  
Zest of 1 lemon  
Salt and pepper

Season the shanks with a generous amount of salt and pepper. In a large pan brown all sides of the shanks. In an oven safe roasting pan spread out the vegetables in an even layer on the bottom. Place the shanks on top of the vegetables. Place the pan in a preheated 275 degree oven, and cook for 6-7 hours (the meat should almost fall off the bone). Rotate the pan 2-3 times during the cooking process.

Once they are done let the meat rest for 30-45 minutes in a warm place.

Mix all ingredients for the Gremolata thoroughly in a bowl, and sprinkle over the meat before you serve.

## **Drum with Orange Broth Mussels & Grapefruit Salad**

*Recipe pairs with the 2011 "Carly's Cuvee" Chardonnay*

### **ORANGE BROTH (MAKES 1 PORTION):**

- 2/3 cup orange juice
- 1 tsp. roasted Poblano peppers
- 1 tbsp. cooked bacon (we prefer nuskiies)
- 1 tsp. minced shallots
- ½ tsp. minced garlic
- 1 tbsp. butter

### **FOR THE SALAD (MAKES 1 PORTION):**

- 3-4 Ruby Red grapefruit segments
- 1 tsp. minced chives
- 1 small handful of Frisee lettuce (only the delicate white part, avoid the green parts)
- 1oz of your favorite vinaigrette

Pat the fish dry with a paper towel and season with salt and pepper. Sear the fish in a hot pan with canola oil. At the same time put all the ingredients for the broth in a pot and simmer for 30 seconds. Once the broth is simmering add about 6 to 8 mussels, depending on the size, and boil until the mussels open.

For plating, set the cooked fish in the bottom of a bowl and pour the broth and mussels over the fish. Top with the mixed salad.



## Corn Fried Oyster with Spicy Aioli and Jicama Slaw

*Recipe pairs with the 2012 Albarino*

### SPICY AIOLI:

- 2 egg yolks
- 2 oz. apple cider vinegar
- 1 tbsp. Dijon mustard
- 1 tsp. Aleppo Pepper Flakes
- 2 tbsp. Sriracha (more if you like it spicy)
- 2 cups Canola Oil
- Salt to taste

In a bowl whisk together the yolks, vinegar, and mustard. Then whisk in the pepper flakes and Sriracha. Slowly add the oil into the egg yolk mixture forming a thick aioli. Add salt to taste

### JICAMA SLAW:

- 1 green apple julienned
- 1 jicama julienned
- 1 tbsp. of chives (chopped fine)

### SLAW DRESSING:

- 1 cup apple cider vinegar
- 3 tbsp. dark brown sugar
- 1 tsp. salt

In a bowl mix the apple, jicama, and chives. Add enough of the slaw dressing to coat everything well.

Bread the oysters in a mixture of half flour and half cornmeal. Fry at 350 degrees till crisp but not over fried (about 90 seconds).

Place the fried oysters over a bed of jicama slaw and serve with a side of the spicy Aioli for dipping.