



## *P*ARMELEE-HILL WINES & VINEYARDS

Owned by renowned vineyard manager Steve Hill, Parmelee-Hill Wines and Vineyards is dedicated to grape growing excellence and the production of small-lot, estate-grown, world-class quality wines.



Morning fog settles over Parmelee-Hill Vineyards and the Sonoma Valley; Grapes were first planted in 1994 by vineyard manager Steve Hill; Steve Hill works closely with his son, Ned Hill, in managing the Parmelee-Hill Vineyards.

*I*t all started simply enough with a job offer from a friend and wound up a near perfect example of a successful boutique winery.

Back in 1978, Steve Hill was a recent graduate of Cal Poly at San Luis Obispo on California's Central Coast. With a major in agricultural business, the new former student looked forward to a career in a friendly agricultural business. Where and what he would do were up in the air. When an old family friend named Ed Durrell bought some property in Sonoma County, Hill was asked if he would be interested in running the operation.

Durrell intended to convert the former 500-acre cattle ranch in Southwest Sonoma County into vineyard property, but there was a slight hitch. Hill, it seemed, knew practically nothing about planting and growing grapes. Durrell was confident Hill could learn on the job and a wonderful partnership ensued. For the next 31 years, Steve Hill managed the fortunes of Durrell Vineyards during its rise to greatness.

The vineyards flourished and their production was sold to existing wineries that soon began to vineyard-designate the grapes from the Durrell operation. In no time, the grapes were being considered among Sonoma's finest, and

were consistently rated among the top five in Sonoma County.

In 1994, Steve Hill began acquiring some acreage in the vicinity of Durrell Vineyards with the plan in mind that he would also become a grower for other wineries. "All I wanted was to grow luxury grapes to sell to the better wineries," he recalled. "The thought of making our own wines wasn't even a consideration."

Today, the concentration of vineyards that Hill owns personally numbers about 70, with roughly half of that total under vine. Approximately eighty percent of the fruit is sold to the likes of Patz & Hall, Loring Winery, Ram's Gate and a host of other small wineries under long term contracts.

So, just how did the Parmelee-Hill brand of wines finally develop?

"My son Ned made the observation that a lot of wineries were using our name for their vineyard-designated wines with great success. We decided that we would make a small number of cases (65) from some of our fruit and the result was simply spectacular. The wines became an almost instant success and we decided to continue our production," Hill added.

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Steve Hill and his son Ned Hill spend nearly every day together in the vineyards; One of the many sunsets Steve and Ned have enjoyed while working long days in Parmelee-Hill's vineyards; Spring flowers bloom near Parmelee-Hill.

## ABOUT THE VINEYARD



Steve Hill and Gwen Parmelee-Hill purchased the first parcel of their Sonoma Valley vineyard property in 1994 and planted it with Syrah. In subsequent years, they purchased adjoining acreage and added Pinot

Noir, Zinfandel, Chardonnay, and Roussanne to complete the 70-acre vineyard as it stands today.

Steve Hill knew the Parmelee-Hill vineyard property well, as it was once part of the celebrated Durrell Ranch, although it had never

That was in 2003, and Parmelee-Hill Vineyards has continued to flourish. This year, just under 1,000 cases will be produced from the exceptional fruit that grows on the Sonoma county property.

“Whether we continue to grow will be up to the future generations,” declared Hill.

*Was he surprised at the accolades Parmelee-Hill wines have gathered?*

“No, we were not really surprised,” he continued. “With the property we had to work with, we sort of knew we could grow great grapes. We are extremely proud of our accomplishments, and the honors are just a part of that accomplishment.”

Hill also believes that the quality of his wines goes hand in hand with the fact that he only grows the highest quality grapes. “One feeds off the other,” he countered. “The fact that we raise superior fruit for others makes the same quality fruit available for our own wines. Without our winery customers, I doubt there would even be a Parmelee-Hill portfolio of wines.”

Hill’s wife of many years, the former Gwen Parmelee, lends her business talents to the operation along with her name. Gwen serves as the company’s bookkeeper, offers moral support and helps with wine tasting events.

If there is continued growth at Parmelee-Hill, such growth will be slow and steady. Steve Hill is deeply committed to quality and knows that growth can be a hindrance to a really top notch operation.

“We are satisfied with where we are,” he concluded. “My son Ned is in the vineyard management business and we are one of his clients. There are already four grandchildren to think about and who knows what will happen in the future. I intend to be around for some time and just let nature take its course.”

Wineries like Parmelee-Hill are the backbone of Northern California’s enduring wine industry. Without these tiny operations, the industry would soon lapse into a number of large, high production facilities with little spirit and subsiding quality. Thank Heaven for the likes of Parmelee-Hill Vineyards!

before been planted. Steve had helped develop the Durrell Ranch and had a major hand in turning it into the famed property it is today.

Parmelee-Hill Vineyards sit on a knoll that faces the Sonoma Valley to the East and San Pablo Bay to the South. It sees coastal influences in the form of morning fog and afternoon ocean breezes, which help to promote a long growing season that produces fruit with intense flavor. Much of Parmelee-Hill's fruit is sold to such notable wineries as Armida, Orin Swift, Patz and Hall, Ram's Gate, and Loring. Steve and his son Ned share the vineyard management responsibilities.

# ABOUT THE WINEMAKER



To make the type of wine Parmelee-Hill wanted meant sourcing a winemaker of the highest caliber to craft it. Steve and Gwen found him in Don Van Staaveren, one of Sonoma's famed veteran winemakers.

Don was born to Dutch immigrants and grew up living and working on dairy farms in California's Central Valley. Leaving the cows behind,

Don earned a degree in fruit science from California Polytechnic University in San Luis Obispo. He went on to manage vineyards for Gallo and Buena Vista

Vineyards, and hadn't planned on becoming a winemaker. While working for Buena Vista, Don fell in love with Pinot Noir though, and took every opportunity to immerse himself in the farming and winemaking practices of the varietal.

In 1976, Don took a crush position for Chateau St. Jean and it wasn't long before he worked his way up the ranks in the cellar to become winemaker. Chateau St. Jean became the first ever winery to have five wines featured in Wine Spectator's Annual Top 100, and it was all thanks to Don's winemaking talent.

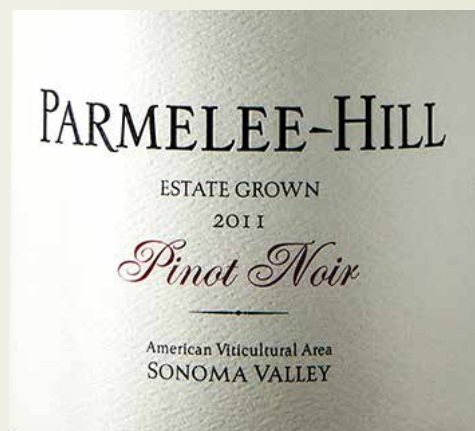
Today, Don is the winemaker for Parmelee-Hill and Three Sticks Winery. In his free time, he enjoys woodworking, spending time with his wife, Margo, and surfing off the Sonoma Coast.

## PARMELEE-HILL 2011 ESTATE GROWN PINOT NOIR

Produced from Parmelee-Hill's estate vineyard in Sonoma Valley, the 2011 Estate Grown Pinot Noir is a deliciously balanced and richly flavored Pinot Noir that shows the potential of this world-class site. Bright ruby in color, the 2011 Estate Grown Pinot Noir opens with toasty aromas of toffee and berry pie. The palate is silky and fruity with soft oak and overtones of raspberry, dried cherry, smoked peppercorn and spice. Its soft, elegant finish shows notes of roasted nuts that linger and leave a lasting impression. Aged in oak. 100% Pinot Noir.

Cases Produced: 175

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## Roasted Chicken Breast with Pinot Noir Sauce

2 tsp. chopped fresh thyme  
 1/2 tsp. salt, divided  
 1/2 tsp. freshly ground black pepper, divided  
 1/2 tsp. chopped fresh rosemary  
 8 (6-ounce) skinless, boneless chicken breast halves  
 1/4 cup all-purpose flour  
 1 Tbs. olive oil, divided  
 Cooking spray  
 3 Tbs. finely chopped shallots  
 2 cups Pinot Noir  
 1 1/2 cups fat-free, low sodium chicken broth  
 3/4 tsp. sugar  
 3 Tbs. chilled butter, cut into small pieces

Preheat oven to 425 degrees.

Sprinkle thyme, 1/4 tsp. salt, 1/4 tsp. pepper, and rosemary evenly over chicken. Dredge chicken in flour; shake off excess flour. Heat 1 1/2 tsp. oil in a large skillet over medium-high heat. Add 4 chicken breast halves to pan; cook 2 minutes or until browned. Turn chicken over; cook 1 minute. Remove chicken from pan. Repeat procedure with remaining 1 1/2 tsp. oil and remaining chicken. Arrange chicken in a single layer on the rack of a roasting pan coated with cooking spray; place rack in pan. Bake at 425 degrees for 12 minutes or until a thermometer inserted into thickest part of chicken registers 160 degrees. Remove from oven. Cover and let stand 10 minutes.

Heat a medium saucepan over medium-high heat. Coat pan with cooking spray. Add shallots to saucepan; saute 30 seconds, stirring frequently. Stir in wine, scraping pan to loosen browned bits. Increase heat to high; bring to a boil. Cook 10 minutes or until wine is reduced to 1 cup. Add broth; cook 16 minutes or until broth mixture is reduced to 1/3 cup. Remove from heat; stir in remaining 1/4 tsp. salt, remaining 1/4 tsp. pepper, and sugar. Gradually add butter, stirring constantly with a whisk until smooth. Serve sauce with chicken. *Recipe provided by Parmelee-Hill Wines.*

*Find this recipe and all of your favorites online at [GoldMedalWineClub.com/recipes](http://GoldMedalWineClub.com/recipes).*

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