

HAWK WATCH WINE CLUB



If the Valentine's Day weekend weather is any indication of what's in store for the rest of Spring, we may be picking grapes in July this year! What an incredible weekend we had, and what an amazing group we had visiting our winery for our dessert and 07 Syrah barrel sampling! Over 200 people made the trek to Warner Springs and between Hawk Watch and Shadow Mountain, I doubt any were disappointed. The weather was insanely warm and picnics were the order of the day. Truth be known however, we really are hoping that the cooler weather returns, for the sake of the grapes. Early Spring is often a problem for mountain vineyards in that grapes wake up and buds pop too early only to be hit by a late April frost. Not good. So, although we love the warm weather... bring on the cold! Well, at least for another 4-6 weeks.

What an incredible year we had in 2009 and what an even more amazing year we're planning for 2010! Included in this wine club newsletter we've not only mentioned some highlights of our first full year of operation (2009), but also given you a preview of several things that will be coming down the pike this year. Wow do we have a lot of fun stuff planned! Zena and Zoro are giving away a few of our best kept secrets too in their Mouser Blog.



In this wine club package we're also doing something we've never done before. We're including an unreleased wine that is only available initially to wine club members. That wine is our new **2006 Zinfandel**. If you like the 2005, you'll love the 2006!!! A bottle of our **2007 Cabernet Sauvignon** has found its way into your package as well, and for reds-only members you'll receive two bottles! Finally for our regular club members we're including a bottle of our **2009 Dry Orange Muscat**. With summer fast approaching this is a bottle of wine to share with family and friends when the weather warms up (if you can wait that long!). It's a really awesome alternative to Sauvignon Blanc, Chardonnay and the like and we're the only commercial winery south of Santa Barbara making it!

Thanks as always to our wine club members for their support, and welcome to all our new members. We're not really sure where you're all going to park, but you always seem to figure that out once you arrive.

Mike & Lisa

ZENA AND ZORO'S MOUSER BLOG



Rumor has it that the Chili Cook Off is returning this year! Also we hear that there might be a Wine & Cigar night later this Spring, and something called Friday Night Wine Down. Wait a minute, we're not open on Friday nights... maybe that's changing too! We have to do more research...

- 2009 - A Great Year For Hardware!

Gold Medal

*2006 Syrah – Tasters Guild
Consumers Wine Competition*

Silver Medal

*2006 Syrah – Tasters Guild
International Wine Competition*

*2005 Reserve Syrah – New
World International Wine
Competition*

*2005 Reserve Syrah - Tasters
Guild Consumers Wine
Competition*

*2008 Dry Orange Muscat –
Tasters Guild International Wine
Competition*

*2006 Synthesis – Temecula Wine
Society Wine Competition*

*2006 Syrah – Orange County
Fair*

Bronze Medal

*2006 Synthesis – San Francisco
International Wine Competition*

*2005 Meritage - Temecula Wine
Society Wine Competition*

*2006 Syrah - Temecula Wine
Society Wine Competition*

*2006 Synthesis - Tasters Guild
Consumers Wine Competition*

We Tweet!



Our February Wine Selections

2006 Zinfandel (pre-release)



Our 2006 Zinfandel is rich, earthy and intense in the nose with hints of eucalyptus and cedar. Layers of black fruit, licorice and spice infuse the palate with sweet oak, coconut and toasted marshmallow on the finish. The dark fruit is concentrated and ripe while the tannins remain firm building structure and adding complexity.

Appellation: South Coast
Barrel Aging: 26 months, 60% French Oak / 40% American Oak
Harvest Date(s): September 4th, 2006
Brix at Harvest: 25.8
Bottling Date: January 18th, 2009
Cases Produced: 70
Technical Data: pH 3.50 / TA 0.60 / Alc. 15.3%

2007 Cabernet Sauvignon, Rolling Hills Vineyard

Our 2007 Cabernet Sauvignon was sourced from one of the premier vineyards of the Temecula Valley, Rolling Hills. Big, ripe and capable of long aging, our inaugural Cab has big explosive fruit on the palate with all the spicy components you expect from a full varietal Cabernet Sauvignon. A small percentage of American oak adds a soft, elegant vanilla component to the finish.

Appellation: South Coast
Barrel Aging: 26 months, 87% French Oak / 13% American Oak
Harvest Date(s): October 11th, 2007
Brix at Harvest: 27.1
Bottling Date: December 19th, 2009
Cases Produced: 90
Technical Data: pH 3.89 / TA 0.59 / Alc. 15.4%



2009 Dry Orange Muscat, 4-Foot Block (Rattlesnake Vineyard)



Hints of orange blossom, pear and banana in the nose with tropical fruit, mango and stone fruit on the palate, our 2009 Orange Muscat is made in a dry style making it a wonderful and unique alternative to Chardonnay and Sauvignon Blanc. Our low yielding Orange Muscat vines produce incredibly floral aromatics with wonderful fruit flavors, with crisp, bright acidity.

Appellation: San Diego County
Harvest Date(s): August 21, 2009
Brix at Harvest: 24.6
Bottling Date: November 15th, 2009
Cases Produced: 702
Technical Data: pH 3.56 / TA 0.72 / Alc. 14.0%

Valentine's Day Recipe - Goey Brownie & Dark Chocolate Decadence

Take your favorite brownie recipe, and cut brownies into 2 inch squares. Place ¼ teaspoon of Black Sheep Spicy Raspberry-Syrah Preserves with Chipotle Chiles on top. We sell the preserves in the tasting room!

Melt ½ pound of Dark Chocolate slowly in microwave, stirring every 30 seconds until melted, but not HOT. Make sure to chop the chocolate into small pieces before placing in the microwave. Pour ½ teaspoon of melted chocolate over the preserves on the brownie. Place a Blackberry, Raspberry or Strawberry on the melted chocolate while it is soft. Let the brownies rest for 1 hour to allow the chocolate to harden.

Serve and enjoy with a glass (or two) of Hawk Watch Syrah or Zinfandel!