

HAWK WATCH WINE CLUB



Without question this has been one of the best growing seasons on record for our region. Once we got over Mother Nature's late freeze (26 degrees on May 26th!) we've had nothing short of a perfect growing season. Granted we did lose virtually all of our Orange Muscat grapes and about half of our Syrah this Spring to frost, and that's very disappointing, but what remains is ripening at a perfect rate and the fruit quality looks wonderful. We have high hopes and expectations for our 2010 harvest. As I write this, our Sauvignon Blanc is about 2 weeks away from being ready to harvest and for the first time ever we're actually ready for it! Typically we're so busy gearing up for harvest and working our "regular" jobs, we're still scrambling when the grapes start rolling in. This year we will be crushing a record 23 tons of grapes, so we got an early start in our pre-harvest preparations. So as the saying goes, "Let the games begin!"

We're also very excited about a few changes this year that are going to change the face of Hawk Watch in the coming months. As many of you already know, I no longer work as Assistant Winemaker at Temecula Valley Winery Management / Leonese, but instead work for Hawk Watch full time. Lisa will be doing the same in another week as she leaves Wells Fargo after nearly 20 years. With no corporate safety net in place we're truly going to begin living the dream! Very exciting yet rather terrifying at the same time. What these changes mean for our customers is more events, tastings and extended winery hours. We'll keep you posted, so keep your eyes on your email!

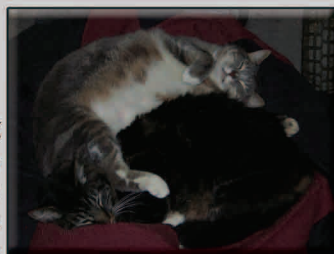


Your Wines

Expect more events and tastings in 2010 and 2011

This quarter our mixed (red/white) wine club package includes a bottle of our **2009 White Grenache**. Although this wine does have a moderate level of residual sugar (2.0%), when the weather is hot there's simply nothing better than a cool glass of White Grenache to take the edge off. Add a picnic lunch, some fresh fruit and artisan cheese, and a nice shady tree... simply magical. Next we are including a bottle of our **2007 Cabernet Sauvignon** in all the wine club packages. Why are we including a bottle of wine that you've had before in the wine club? Because it has now been decorated on 4 occasions this year including silver medals in both the Orange County Fair and the California State Fair. The Cab is really mellowing out, tannins are softening and the fruit and oak are beginning to really integrate well. Each wine club member will also receive a bottle of our **2007 Syrah**. This wine has now won 3 silver medals and the smoky earthy notes are really starting to move to the forefront. Finally for our reds-only club we're including a bottle from our personal wine library: our **2006 Syrah**. Decorated 7 times in 2 years including a gold medal and 3 silvers this wine is becoming silky, soft and elegant. Definitely one to put away for a special occasion.

Zena & Zoro's Mouser Blog



Needless to say, this blogging thing is really exhausting. But here's what we've heard: There's talk that we're redesigning our wine labels this year! Also, we're going to be introducing our first ever **Signature Reserve Cabernet Sauvignon**. We also heard that our **2006 Signature Reserve Syrah** is almost ready for release. It's been in bottle since last Christmas! Finally we're going to be making our first ever Viognier this fall and introducing several new wines including quite possibly a new Cabernet Franc!

Our New Website Features

Events & Tastings

The 2010 calendar is already filling up!

Awards & Medals

Check out the 29 medals and awards we've won to date on our wines.

Back Country Things to Do

Want to do something before or after wine tasting? Here are some ideas.

Library Tasting Notes

Have a bottle of older Hawk Watch wine in your cellar and don't know if you should open it? Check our website first!

August 2010 Wine Selections



2009 White Grenache

80% Grenache / 20% Cabernet Sauvignon

Lucious aromas of watermelon, bing cherry and fresh strawberry infuse the nose with notes of red raspberry and just a hint of spice on the finish. The quintessential summer picnic wine!

Food pairing suggestions: Semi-sweet wines are incredibly versatile wines for food pairing. Try our White Grenache with pasta dishes with cream sauces, fish, pork, bacon and pancetta, mild cheeses, Asian cuisine, and any fruit-based dessert.



2007 Cabernet Sauvignon - Rolling Hills Vineyard

100% Cabernet Sauvignon

Dense and robust in the nose with hints of exotic spice and coffee followed by a palate of smooth elegant fruit with just a touch of creamy vanilla. Since being released, this wine has improved dramatically in bottle with softer tannins, more structure and complexity.

Food pairing suggestions: Strong cheeses, red meats, game, and red-sauce pastas are all food friendly with Cab, however rich, decadent chocolate desserts and lighter fare like pizza and burgers also work well.



2007 Syrah - Radar Ridge Vineyard

100% Syrah

Aromas of dark, rich black fruit layered over a smoky, earthy backbone gives way to ripe notes of black cherry, black raspberry, cinnamon and allspice. Although showing well now, this wine will continue to improve for 3-5 years.

Food pairing suggestions: The same rules apply with Syrah as with Cab when it comes to pairings. Strong cheeses (personal favorite - Manchego), red meats (personal favorite: Syrah-Braised Short Ribs below) and red-sauce pastas all work well as do chocolate desserts.



2006 Syrah (Library) - Radar Ridge Vineyard

100% Syrah

Our 2006 Syrah has gone through an array of changes since bottling in April 2009. At first a bit woody and rough the wine has mellowed and matured gracefully in bottle to become a wonderfully balanced, soft, elegant wine. Subtle hints of cedar and fresh cut tobacco still linger, but are much more integrated with the red raspberry, boysenberry and plum components on the palate. Our most award winning wine to date, our 2006 Syrah has won 7 medals in total: 1 Gold, 3 Silver and 3 Bronze.

Syrah-Braised Short Ribs

- 8 flanken-style beef short ribs, cut 1 inch thick (5 lbs)
- Salt and freshly ground pepper
- 1/2 Tbsp each of chopped parsley, oregano & rosemary
- 1 tsp vegetable oil
- 1/2 lb. sliced bacon, chopped
- 1 large onion, finely chopped
- 1 carrot, finely chopped
- 1 celery rib, finely chopped
- 1 1/2 cups Hawk Watch Syrah
- 1 cup beef broth



Preheat the oven to 325°. Season ribs with salt and pepper and sprinkle with herbs. In a large skillet, heat vegetable oil. Add bacon and cook over moderate heat until crisp, about 6 minutes. Using a slotted spoon, transfer the bacon to a medium roasting pan. Working in two batches, add ribs to the skillet and cook over moderately high heat, turning a few times, until richly browned, about 6 minutes per batch. Transfer ribs to the roasting pan. Add onion, carrot and celery to the skillet and cook over moderately high heat, stirring occasionally, until lightly browned, about 5 minutes. Add wine and beef broth and boil, scraping up the browned bits from the bottom of the skillet. Pour the liquid and vegetables over the ribs. Cover and braise in the oven for about 4 hours, turning the ribs once, until the meat is very tender. Transfer ribs to a deep platter. Strain the braising liquid into a medium saucepan. Skim off the fat and boil the sauce over high heat until reduced to 2 cups, about 3 minutes. Season with salt and pepper, pour the sauce over the ribs.