

HAWK WATCH

WINE CLUB



Well, it's February again and, as with last February, we've had to cancel our wine club pick up party due to inclement weather. The month of February has not been kind to us; or at least not kind to our party planning! February is an interesting month actually. Most folks figure that since harvest is over, wine is sleeping comfortably in barrel, all the crush equipment is put away, and most of the bottling has been done that it's "down time" for the winery. That would be true if we didn't have a vineyard! Truth is, February is really more "panic time" than "down time". The "bud break clock" is ticking fast and we'll be scrambling until the buds start to pop open in early April to get the vineyard pruned. We have 3,567 vines in our vineyard and each vine will take about 5-6 minutes to prune. If you do the math, that's a lot of work. What that also means is that even though we cancel a wine club pick up party, pruning must go on, even in the rain, cold and snow. For the record, we will accept hot totties from vineyard passersby...

Your Wines!

This quarter we're giving each of our mixed club members a bottle our first Viognier. I personally love Viognier and consider it one of the more tricky grapes to get right. In fact, the vines themselves are rather finicky and hard to grow properly. That's why we leave the growing to Bud and Flo Weiderick. Their "Orrin Vineyard" produces exceptional Viognier fruit and we're lucky to have been able to acquire some this year. The floral notes and exotic tropical fruits in the palate are truly something special. We're also giving all our wine club members a bottle of our 2008 Syrah. We've been making and focusing on Syrah since we planted our first 100 vines in 2002. The direction I have always wanted to go with Syrah is big, rich, smoky and earthy with minimal oak influence. I don't think you'll be disappointed. Finally each wine club box includes a bottle of our third "Numbers" series wine Seven.Eight.Nine. This wine was really fun to make since it was a return to the Meritage concept after selling out of our 2005. It's a Cabernet Sauvignon dominant wine which translates into loads of spice and bell pepper, but has a hefty dose of Merlot and Cabernet Franc as well to add a big, saturated fruit component. We have included a second bottle in the reds-only club to lay down as this wine needs a year or two to really come into its own.

Cheers!



Zena and Zoro's Mouser Blog Sniffy and Sequoia's Mouseless Blog

we're hearing through the grapevine that there are a couple other cats living in the barn, and that they actually eat mice! disgusting... give us a warm bed, a bowl of 9-lives and the occasional treat and we're good to go. those 2 other cats can have the barn!

and the mice... ugh!

February 2011 Wine Selections



2010 Viognier (Mixed Club) 100% Viognier

Just one mile south of our winery is a small vineyard named "Orrin" that grows some of the best Viognier we know of. This 7-year old vineyard produces wonderfully floral fruit with notes of honeysuckle, peaches and pears in the nose with tropical flavors of citrus, mango and guava on the palate. You might even detect a slight hint of minerals in the palate which is reflective of Orrin's rocky, granitic soils.



2008 Syrah, Radar Ridge Vineyard 100% Syrah

Our newest estate Syrah is still quite young but is already showing quite well with smoky and earthy notes up front, accompanied by hints of fresh cut tobacco and exotic spices in the nose. On the palate the wine displays lively notes of dark fruit, black raspberry and plum supported by a full, firm structure with subtle hints of soft vanilla and toasted oak on the finish. This wine is very drinkable now, but will improve with another 3-5 years of proper cellaring.

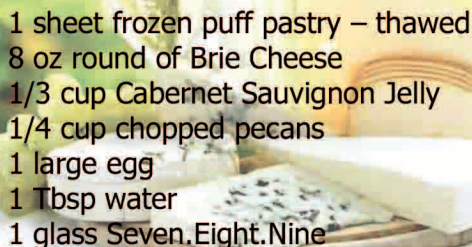


Seven, Eight, Nine 64% Cabernet Sauvignon, 21% Merlot, 15% Cabernet Franc

The third in our "Numbers" series, Seven.Eight.Nine is a Meritage lover's dream! Dark notes of black cherry, raspberry and mocha saturate the nose giving way to a rich, full-bodied palate displaying layers of dense, ripe fruit, black currant and cinnamon. A long, elegant finish rounds out the palate with just a hint of white chocolate and coffee. As with most of our wines, our latest "Numbers" release is very drinkable now, but will age gracefully for another 3-5 years in bottle. Seven.Eight.Nine pairs beautifully with the Berry Baked Brie recipe below. Wow!

Berry Baked Brie

Ingredients:

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- 1 sheet frozen puff pastry – thawed
 - 8 oz round of Brie Cheese
 - 1/3 cup Cabernet Sauvignon Jelly
 - 1/4 cup chopped pecans
 - 1 large egg
 - 1 Tbsp water
 - 1 glass Seven.Eight.Nine

Preheat oven to 400F. Unfold puff pastry onto a lightly floured surface. Seal any cracks in the pastry. Spoon jelly onto center of pastry and top with the round of Brie. Sprinkle evenly with pecans. Fold pastry over cheese to cover. Trim any excess pastry and press to seal any seams. Wisk egg and water in a small bowl. Brush with egg mixture and place seam-side down on a baking sheet. Brush top with egg mixture. Bake for 25 minutes or until golden brown. Let stand 20 minutes before slicing. Serve with crackers, baguettes and fresh fruit of your choice. And don't forget the Seven.Eight.Nine!