

HAWK WATCH WINE CLUB



Is summer here already?!! Didn't we just pick grapes and prune the vineyard last month? Wow, how time flies!! Before too long we'll be harvesting grapes again and getting the crusher and press up and running. Without a doubt, this spring has been one of the coolest in recent memory with higher than average rainfall and temperatures in the mountains hovering in the 60s throughout most of April and May. That's the first ingredient to ensuring a terrific harvest! An early April frost did impact our Orange Muscat vineyard rather substantially, but other than that we survived the winter relatively unscathed. Now as summer fast approaches we have a lot to prepare for. We'll be planning numerous events up through harvest this year. Hopefully many of you will be able to come out and enjoy at least a few of them.



Back by popular demand is our Chili Cook Off with last year's champion Glen Coddington chomping at the bit to repeat his victory, this time with a whole new recipe. Memorial Day weekend we'll be pairing a barrel sample of our 2007 Synthesis with an insanely delicious dessert. In June we'll be pouring our wines at The Taste of La Cresta and the Del Mar Fair. And our Grape Stomp was such a huge success last year we'll be teaming up with Shadow Mountain Winery to do it again this year.



We are also planning to begin opening our winery a few Friday evenings each month beginning mid-summer for something we call "Friday Night Sundown". Think of it as sitting in an Adirondack chair with your feet up, sipping a glass of wine as you watch the sunset from our winery patio. Not a bad way to wind down your week. But more on that later!

The wines we've selected for our May 2010 wine club include our **2009 Vortex**, our **Five.Six.Seven** and our (newly released) **Six.Seven.Eight**. As summer fast approaches there's nothing like a cool, crisp, citrusy glass of Vortex to make a picnic lunch, poolside gathering or barbeque that much more enjoyable. We've also included a bottle of our first wine in the "Numbers" series, Five.Six.Seven. The wine is essentially sold out, however we set aside enough to ensure that our wine club members got at least one bottle before the wine was gone. Interestingly, as this wine has evolved in bottle, each of the vintages has noticeably come to the forefront with the 2007 Syrah component being most prominent at this time. As mentioned on the back of this newsletter, this wine will continue to develop over several years, so it might just be a "keeper." Our new release Six.Seven.Eight is somewhat off the map. A blend of varieties from Bordeaux, Northern and Southern Rhone we assembled a wine that is deep, earthy and rich with loads of dark fruit, boysenberry and black pepper on the palate. The wine is very young but has tremendous aging potential. As the wine opens up in the glass it becomes increasingly complex and fruit forward.

We hope you enjoy our wine club selection wines this month and hope to see you all in the future over the summer. Thanks so much for your never-ending support and patronage. We couldn't do it without you!!

Mike & Lisa

ZENA AND ZORO'S MOUSER BLOG

Coming Events!

Memorial Day Weekend 2007 Synthesis & Dessert Pairing
May 29th - 30th (Closed Mon)

Taste of LaCresta Pouring
June 13th

2nd Annual Hawk Watch Chili Cook Off
June 19th

Del Mar Fair Presentation & Tasting
June 25

2010 Harvest Grape Stomp Festival at Shadow Mountain
October 9th



Hey, if anyone wants to head over to the Temecula Creek Inn and visit their restaurant, The Temet Grill we hear there's a couple new wines on the wine list... Our 2009 Vortex and 2007 Syrah!

Also, our new winery website will be up and running by June 1st and there's a page just about us!!!

Our May 2010 Wine Selections

2009 Vortex



Our 2009 Vortex is an estate blend of Sauvignon Blanc, Viognier and Semillon from our Ribbonwood Vineyard. All three varieties were picked concurrently and crushed together. The crushed grapes were allowed to rest on the skins for 16 hours after which they were pressed using a gentle basket press. The clean juice was then transferred to a temperature controlled sealed fermentation tank. The tank temperature was turned down to 58 degrees and remained at that temperature throughout fermentation. After the juice was fermented out completely the wine was allowed to go through a partial malolactic fermentation (50%) to create a rounder, softer mouthfeel and to add a layer of creaminess to the citrus notes.

Appellation: San Diego County

Varietal Composition: 89% Sauvignon Blanc, 6% Viognier, 5% Semillon

Harvest Date(s): August 24th, 2009

Bottling Date: November 26th, 2009

Cases Produced: 72

Our first in the “Numbers” series, Five.Six.Seven is all about showcasing the Syrah grape. Each wine in the Numbers series represents 3 distinct vintages; in this case 100% Syrah. Each vintage is hand crafted and aged independently, and then is blended later into the final multi-vintage wine. In the case of Five.Six.Seven, vintages 2005, 2006 and 2007 are represented in nearly equal proportions. Three distinctly different vineyards were selected (Radar Ridge, Vista Del Monte and Fitzpatrick) to provide added complexity and character. Meant to be fruit forward and fully expressive of the Syrah grape, this wine is exceptionally food-friendly, easy drinking, soft and approachable. The wine will continue to evolve in bottle for several years.

Five.Six.Seven



Appellation: South Coast

Barrel Aging: Each component barreled separately then blended, barreled and aged an additional 12 months.

Vineyard(s): Radar Ridge, Vista Del Monte, Fitzpatrick

Bottling Date: April 11th, 2009

Cases Produced: 72

Six.Seven.Eight



The second edition in our “Numbers” series, Six.Seven.Eight is an unusual assemblage of 5 grapes from vintages 2006, 2007 and 2008. Using Cabernet Sauvignon and Syrah as a strong foundation we’ve added small amounts of Merlot, Malbec and Mourvedre to create a wine that is both fruit driven yet complex. The addition of Merlot softens the tannins while the combination of Malbec and Mourvedre add a wild, tangy earthiness to the blend. Although young, this wine is very drinkable now but will age well and improve over the next 5-7 years with proper cellaring. Given that this wine has only been in bottle for 1 month it is recommended that it be decanted to allow the wine to open up and breathe prior to drinking. It pairs incredibly well with the Spicy Peppered Pasta recipe below!

Appellation: South Coast

Varietal Composition: 45% Cabernet Sauvignon, 34% Syrah, 10% Merlot, 9% Malbec, 2% Mourvedre

Bottling Date: April 24th, 2010

Cases Produced: 71

Ingredients:

4 large red bell peppers, cut into strips
1/3 cup olive oil
1 large onion, thinly sliced
2 lbs vine ripened tomatoes, peeled and coarsely chopped
2/3 cup minced fresh basil leaves
1/3 to 1/2 hot red pepper, seeded and minced
2 Tbsps capers, drained and rinsed
1/2 cup Hawk Watch 6.7.8 (the most important ingredient!)
Salt and fresh cracked pepper to taste

Spicy Peppered Pasta



Directions:

In a large heavy skillet, heat oil until haze forms. Add onions and saute until transparent. Add red bell peppers. Cook over high heat for 5 minutes, stirring constantly. Add tomatoes, basil, and hot pepper. Season with salt and pepper. Add Hawk Watch 6.7.8. Reduce heat and simmer 10 minutes. Serve over fresh egg noddles. Garnish with capers. Serves 4.