

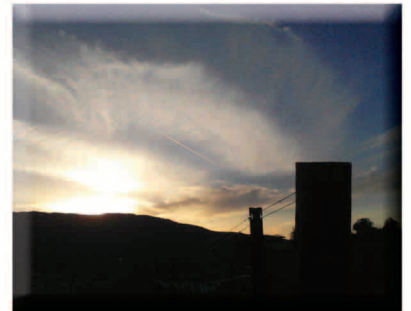
# HAWK WATCH

## WINE CLUB



Spring has sprung! And with a little good fortune and some cooperation from Mother Nature we are headed for one of the best grape crops ever at Hawk Watch. After a cold snap in March that wiped out most of our early grapes, the weather has held to allow our vines to fully recover and put out a beautiful crop. The vines are loaded with fruit and the quality looks outstanding. This year we will also be harvesting our first Cabernet Sauvignon and Cabernet Franc from our own vineyards! Patience is a virtue for sure as we planted those grapes in 2008. We also grafted several existing grapevines over to Malbec and put in an additional block of grafted Merlot vines. It will be a few years before those vines are ready to produce fruit, but when they do we will have another weapon in our arsenal in our ongoing quest to produce bigger, bolder reds.

Also, some great news! Friday Night Sundowns are back!!! Every other Friday we will keep the winery open until 8:00pm and offer discount glasses of wine and complimentary light appetizers while you relax, kick back and enjoy the sunset. We'll continue our Friday Night Sundowns through the end of September, so please check our website ([www.hawkwatchwinery.com](http://www.hawkwatchwinery.com)) under "Events and Tastings" for dates. It's open to the public, so bring your friends and family!! Also on the agenda this year are our Chili Throwdown, Cigar and Port Night, Julian Grape Stomp, Hawk Watch Harvest Festival, and something we call "Hawk"toberfest. Now that should be interesting! We will be posting the dates and times for all these events and others in the tasting room, on our Facebook page and our website, so keep checking in!



## Your Wines

To begin, our mixed-club members will receive a bottle of our new **2010 Vortex**. As summer approaches, this is a perfect crisp, refreshing white to take the edge off a hot summer day. Mixed-club members will also receive a bottle of our **2008 Cabernet Sauvignon**. As this wine has been developing in bottle it has become very rich, juicy and jammy and since we are nearly sold out, we wanted to make certain you had a bottle in your cabinet before it's gone. Finally all club members will be receiving our **2008 Zinfandel**. If you have yet to taste this wine, you're in for a treat. Mixed-club members will receive one bottle, Reds-Only club members will receive two (one to enjoy now and one to cellar). Finally, Reds-Only club members will receive a bottle of our **2008 Signature Reserve Cabernet Sauvignon**. This is our first ever Reserve Cab and we truly believe that it represents one of the best wines we've ever made. Soft, silky and elegant, the wine is a Cab-lovers dream. This may be one you need to put in your cellar for a special occasion!

## Zena and Zoro's Mouser Blog

Yes, we're back and in charge. And yes, we eat mice. They're delicious! Not nearly as delicious however as what we're hearing through the grapevine. How does a Winter Winemaker Dinner with a 5-year vertical pairing of our first 5 vintages of Syrah sound? Of course that's just a rumor at this point... :)





## May 2011 Wine Selections

### *Mixed Club*

2011 Vortex  
2008 Cabernet Sauvignon  
2008 Zinfandel

### *Reds-Only Club*

2008 Zinfandel (2)  
2008 Signature Reserve Cabernet Sauvignon

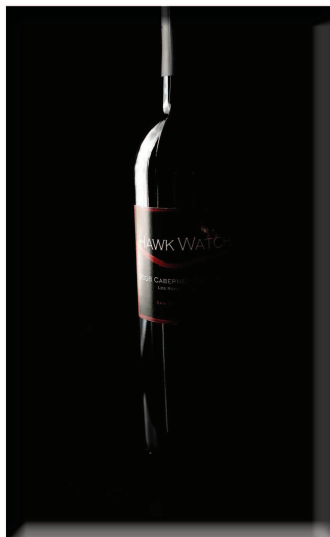


**2010 Vortex** - Sharp crisp and refreshing our Sauvignon Blanc, Semillon, Viognier blend offers hints of citrus, melon and gooseberry in the nose with notes of fresh herbs and minerals on the palate. Our rocky soil, summer heat, high altitude and tough growing conditions are all truly represented in this wine making it a unique merger of both California and New Zealand Sauvignon Blanc styles.

**2008 Cabernet Sauvignon** - Now having been in bottle for nearly 7 months this wine is really starting to show its true colors. Bursting with dark fruit, black cherry and boysenberry with notes of licorice and creamy vanilla on the finish this Cab is big and bold. Soft, elegant tannins make the wine very drinkable now, but it will continue to improve with 3-4 years of cellaring. The use of predominantly French oak with a small percentage of American oak gives the wine structure and balance while allowing the fruit to be showcased.

**2008 Zinfandel** - Big, rich, jammy... just a few of the words customers have used to describe our new 2008 Zinfandel. This wine is intensely juicy with loads of blackberry and spice in the nose. Notes of cinnamon, allspice, fresh cut tobacco and cedar are present in the palate. Zinfandel is a tricky grape to grow properly and in difficult years doesn't ripen evenly. Needless to say, 2008 was a great year... WOW!

**2008 Signature Reserve Cabernet Sauvignon** - Our first Reserve Cabernet Sauvignon, this is undoubtedly one of the best wines we've ever made. A majority of the fruit for this Cab was sourced from Rolling Hills Vineyard in Temecula, known to be one of the premier Cabernet Sauvignon Vineyards in the region. Planted mostly to the highly regarded Cabernet Sauvignon French Clone 337 the vineyard produces small loose clusters of intensely flavored fruit. Using more French oak than with our Los Robles Cabernet Sauvignon allows for slower oak extraction and longer barrel aging. What that translates to in the cellar is a luscious, ripe wine with a softness and elegance expected in a reserve caliber bottle. Although very drinkable now, our Signature Reserve Cabernet Sauvignon will improve significantly in 4-5 years with proper cellaring. This is a very limited production, only 42 cases produced.



### Bacon Wrapped Zinfandel Meatballs

#### Ingredients

1 lb. lean ground beef  
1 small white onion, finely minced  
1 cup Hawk Watch 2008 Zinfandel  
1 cup fresh bread crumbs  
1 large egg  
1 Tbsp. dry mustard  
1 tsp. tyme  
1 tsp. salt  
1/2 tsp. pepper  
12 strips lean bacon, cut in halves crosswise

#### Directions

Preheat oven to 375 degrees. In a large mixing bowl, combine all ingredients and mix thoroughly (use your hands!). Form into small balls about the size of walnuts. Wrap strips of bacon around meatballs and secure with toothpicks. Arrange meatballs on a baking sheet. Bake 15 minutes, turn and bake an additional 15 minutes or until bacon is crisp. Yields 2-3 dozen. Simple and delicious!