



HAWK WATCH WINE CLUB

All of our grapes have been picked, all of our barrels are full and now we rest.... NOT! Bottling is next, and wow do we have a lot of bottling to do! Harvest 2011 was absolutely exceptional. We learned some valuable lessons in 2010 with the cool summer we had, so this year we were prepared. With some creative grapevine canopy management and viticultural practices we managed to harvest the most fruit from our vineyards ever, including our first Cabernet Sauvignon and Cabernet Franc grapes from our newest plantings. When all was said and done we harvested and crushed 25.4 tons of grapes. That's a 30% increase over 2010 harvest. Our estate vineyards alone produced nearly 10 tons of grapes! This year we were also able to obtain some hard to find varieties from the local vineyards we work with. Here is a list of what we harvested this year: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Petite Verdot, Malbec, Petite Sirah, Zinfandel, Grenache, Sauvignon Blanc, Viognier, Semillon, Muscat Canelli, and Orange Muscat. This was a strange year in that most of our grape picking happened during the weekdays. In fact we only picked once during the weekend! That's very rare. Thanks to those who were able to help us pick, especially when Mother Nature gave us little or no notice at all! The quality of the grapes that came in was amazing, so it will be a lot of fun to work with these wines over the next 2 years.

With that Lisa and I would like to wish each of you and your families a safe, healthy and happy holiday season. Have fun, laugh a lot, enjoy each other's company, and most importantly don't forget to raise a glass and toast the mighty grapevine. Wine is the stuff of life! Salut!

Mike & Lisa

Your Wines

This quarter we are offering up several wines that are perfectly suited to the holidays, and especially holiday fare. Our Mixed Club members will receive a bottle of our third rendition of "Sequoia" our **2010 Dry Zinfandel Rose**. Although a rose, this wine is rich with notes of cranberry and red raspberry with just a hint of spice in the nose. All our members will receive a bottle of the latest edition to our red line up and fourth in our "numbers series", **Eight.Nine.Ten**. As you may be aware, the numbers refer to vintage years. Our blend of Grenache, Syrah and Mourvedre from vintages 2008, 2009, and 2010 is juicy and ripe in the palate with a creamy texture layered over aromas and flavors of red cherries, cinnamon and boysenberry with a subtle undertone of smoke and earthiness. Finally our wine club members will all receive a bottle of our **2008 Synthesis** (Reds-Only members will receive 2 bottles). Showcasing the Petite Verdot grape is risky, but with an infusion of both Zinfandel and Cabernet Sauvignon this wine is very balanced and approachable. Beginning with Petite Verdot's characteristically spicy nose, the Zinfandel and Cab elements soften the tannins while pulling Petite Verdot's luscious fruit forward creating a wonderfully soft and elegant version of this tricky grape. Enjoy!



Zena and Zoro's Mouser Blog

Well, we finally have our home back! Seems each year we have less and less room to get around in here. Now we have over 120 barrels in our house and it's getting pretty darned crowded. We aren't really sure how we're going to squeeze anymore wine club members in here, but word on the street is that we're going to open the wine club up to several dozen new members in January. So many new faces, so many new people that have never experienced the joy of petting us! Whoohoo!

November 2011 Wine Selections

Mixed Club

2010 Sequoia - Dry Rose of Zinfandel
2008 Synthesis
Eight.Nine.Ten

Reds-Only Club

2008 Synthesis (2)
Eight.Nine.Ten



2010 Sequoia - Dry Rose of Zinfandel

Lisa and I have always loved animals. It really doesn't matter what sort of animal, we love them all. Eighteen years ago we were passing through Mountain Center near Idyllwild, CA and came upon this charming no-kill animal shelter called "Living Free Animal Sanctuary" nestled in a beautiful meadow surround by soaring rock peaks and pine trees. We absolutely fell in love with the place and adopted our cat "Sequoia" that summer. At 20 years old he is still alive and kicking to this day, although he's quite a bit thinner and doesn't run around like he used to. Living Free survives on private donations, and as such we decided to do our part. Each year we release a "Sequoia" Dry Rose and donate a percentage of the proceeds to Living Free. Our latest edition of Sequoia is our 2010 Dry Zinfandel Rose. The wine offers an interesting spiciness in the nose coupled with rich flavors of red raspberry and fresh strawberries followed by a crisp refreshing finish. Serve chilled. Drink now or cellar for 1-2 years.

2008 Synthesis

For years I have tasted Petite Verdot-based wines and thought that most winemakers were missing the mark. Petite Verdot is a Bordeaux grape that is used very sparingly (typically less than 10% in most blends). Used in excess, it has a tendency to produce extremely coarse, sharply tannic wines that have great color... but that's about it. Because of the aggressively coarse tannin structure much of Petite Verdot's subtle notes of violets, black cherry and exotic spice are lost or covered up in the palate. So, the challenge then becomes how do you coax these flavors and aromas from Petite Verdot? First, soften the tannins by blending in a small percentage of a low tannin grape like Zinfandel. Next, sneak in a bit of the intensely fruit-forward Cabernet Sauvignon from Rolling Hills Vineyard to pull the Petite Verdot fruit to the forefront. What you have at the end is our 2008 Synthesis. At 64% Petite Verdot, I think it works! Drink now or cellar for 3-5 years.

Eight.Nine.Ten (Grenache/Syrah/Mourvedre)

The Numbers Series wines are some of the most enjoyable wines to make. Rather than being confined to assembling a blend only from barrels of a particular vintage year, the "numbers wines" allow us the freedom to use any barrel in the cellar, regardless of vintage date to make the best blend possible. This is our first crack at what oenophiles call a "GSM". Of course the letters refer to "Grenache", "Syrah" and "Mourvedre". Grenache occupies almost 50% of the blend offering a soft, round palate with aromas of raspberry, and red cherries. Syrah supplies a hint of smoke and earth while Mourvedre contributes notes of ripe black cherry, and boysenberry. Aged entirely in French oak the wine is creamy and rich with a light undertone of vanilla. Drink now or cellar for 3-5 years.

Pulled Pork Sliders with Carmelized Apple Couli

- 1 (4-6 lb) boneless pork shoulder or butt roast
- 1 large sweet onion, thinly sliced
- 2 Tbsp smoked paprika
- 1 (6 oz) tomato paste
- 2 Tbsp fresh minced garlic
- 1 (16oz) jar apple butter
- 1 (16oz) can beef broth
- 1/2 cup bbq sauce (neutral or sweet)
- 1 cup Hawk Watch "Eight.Nine.Ten" wine

Brown pork on all sides in skillet. Cool and pat with tomato paste, then sprinkle with smoked paprika. Place in a crock pot. Add onion, garlic, apple butter, bbq sauce, beef broth, and wine. Cover and cook for 5-6 hours or until tender. Add salt and pepper to taste. Shred and serve on soft rolls. Serve with a glass of Hawk Watch "Eight.Nine.Ten". Yum!!!

