



WINE CLUB

HAWK WATCH

Harvest 2012 is officially underway! After a brief delay due to wild fires burning literally in our own backyard, we were finally able to get harvest rolling with our first pick of the season; our Ribbonwood Estate Vineyard Sauvignon Blanc. The pick was actually a bitter sweet moment for us (Lisa and I picked the whole vineyard ourselves) since this will likely be the last Sauvignon Blanc harvested from that vineyard. Next Spring we plan to graft the entire Sauvignon Blanc vineyard over to Petite Sirah and Malbec, and in a couple years we will be harvesting our first fruit from those vines. With our continuing focus on creating big, rich, opulent reds these two varieties were an easy choice to compliment the other varieties we have planted. We will of course continue to make Sauvignon Blanc each year, but we will source the fruit from other local vineyards. So, out with the old in with the new. We have always wanted to plant Petite Sirah and more Malbec so now we'll get our wish. With that said, we'll be crushing an unprecedented 30 tons of grapes this year; a record by nearly 5 tons! Where we are going to put all the finished wine (nearly 150 barrels) remains a mystery. Suffice it to say the winery will likely become a bit more crowded in the coming months... Let the harvest fun begin!



Your Wines

After a long wait, our 2009 Cabernet Sauvignon is finally ready for release. After resting comfortably in bottle for 5 months, the wine is really starting to show its stuff. I am very excited about this Cab as it is the first to really strike an exceptional balance between bright, aggressive fruit and the dark, brooding spicy elements I absolutely love in warm weather Cabs. All of our club members will receive a bottle of new Cabernet Sauvignon and our reds-only members will receive a second bottle to lay down. The wine should age beautifully over the next 5-7 years. Also, everyone will receive a bottle of our new 2009 Pandora. Think Meritage "inverted". A strong Merlot dominance in this wine is complimented by juicy ripe components of Cabernet Sauvignon and Cabernet Franc. Probably not quite as age-worthy as the Cabernet Sauvignon, it is one to drink and enjoy now and for the next 3-5 years. Finally, our mixed club members will receive a bottle of our 2011 Viognier. Classic fruit-forward Viognier characteristics combine with a gravelly, earthy element to produce a wonderfully aromatic wine with exotic fruit and a soft silky palate. Enjoy!



Zena & Zoro's Mouser Blog

Ya know, you'd think that earning an 87-point score for our Eight.Nine.Ten in **Wine Enthusiast Magazine** would be something we would let everyone know about! Come on Mom and Dad, get with the program! Here's the link: <http://buyingguide.winemag.com/catalog/hawk-watch-winery-nv-eight-nine-ten-g-s-m-south-coast>

Sheesh, do we need to do EVERYTHING around here?!

Hawk Watch Heppening's

Our new website is almost complete! Look for a new shopping cart feature that will let you and your friends purchase wine, hats and tees online!

Our new bathroom is nearing completion. Be on the lookout for our "First Flush" party announcement!

Only 2 Friday Night Sundown's left this season! Don't miss out September 7th and 24th, otherwise you will have to wait until next May!

PIC OF THE
QUARTER!



There's just something extra "special" about Hawk Watch Wine Club members...



2011 Viognier

Viognier is one of those interesting grapes that can truly showcase the terroir (or environment) of an area or region. Warm weather Viognier tends to lend itself to more rugged and earthy wines while cool climate Viognier leans more toward floral, fruit-forward styles. Due to the warm days and cool nights we experience in Southern California, our 2011 Viognier lands somewhere in between! Offering elements of citrus, melon and exotic spice in the nose with a hint of earth and minerals on the palate, the wine finishes rich and silky with just enough fresh, crisp acidity to balance the weight of the wine. - 68 cases produced.



2009 Cabernet Sauvignon

Years ago I vowed never to make Cabernet Sauvignon. Leave that variety to the Napa Valley, I thought. They certainly seem to have that grape figured out. How could I expect to compete with those guys? So... like most "best laid plans" we made our first Cabernet Sauvignon in 2007, and since then I have officially reversed my decision! Our 2009 Cabernet Sauvignon is a melding of two distinctly different but utterly fantastic vineyards. The famed Rolling Hills Vineyard (of which I am a huge fan) offers rich, juicy, complex elements of dark cherry, blackberry and cassis while our local high altitude Los Robles Vineyard owned by Marge and Darrell Judge in Chihuahua Valley offers bright fruit, crisp acidity and a solid backbone to support the wine and give it age-ability. Napa Valley Cab it ain't... Hawk Watch Cab it is! - 94 cases produced.

August 2012 Wine Club Selections

Mixed Club

2011 Viognier

2009 Cabernet Sauvignon

2009 Pandora

Reds Only

2009 Cabernet Sauvignon (2)

2009 Pandora

2009 Pandora

Our third in our series of fun, "outside the box" reds is Pandora. Following on the heels of Exotica and Euphoria, Pandora is another departure from the mainstream, this time a variation on the Bordeaux blend "Meritage". Typically Meritage wines have Cabernet Sauvignon as the primary varietal with Merlot, Cab Franc, Malbec and Petite Verdot playing supporting roles. Well, with Pandora we decided to flip the tables a bit. Based on Merlot (67%), not Cabernet Sauvignon our 2009 Pandora is ripe with notes of wild blackberry and cherry, with hints of cocoa, white chocolate and soft sweet oak on the palate. - 72 cases produced.

2012 Chili Throw Down First Place Chili Recipe!

By Diane Hemelstrand

1 pound dried small white beans
10 fresh Anaheim Chilies (about 1 lb.)
1/4 cup butter
2 large onions, chopped
1/3 cup all purpose flour
4 cups low salt chicken broth
4 cups shredded cooked chicken
1/2 to 1 Cup Half & Half
1T chili powder
1T hot pepper sauce
1T ground cumin
1t. salt
1/2 t. White Pepper
1 1/2 Cups Monterey Jack Cheese
1 Cup Sour Cream
Chopped fresh cilantro to taste
Tomatillo (or) green chili sauce to taste

"Lucky 13" Chicken & White Bean Chili

Place beans in heavy large pot with enough cold water to cover by 3 inches. Let stand overnight. Char chilies over gas flame or broiler until blackened on all sides. Enclose in paper bag; let stand 10 minutes. Peel, seed and chop chilies. Set aside. Drain beans and return to pot. Add enough cold water to cover by 3 inches. Simmer until beans are almost tender. Stir occasionally, about one hour. Drain well. Melt butter in clean heavy large pot over medium heat. Add onions and sauté till tender, about 15 minutes. Add flour and stir about 5 minutes. (Do Not Brown) Gradually whisk in chicken broth. Simmer gently until thickened, about 10 minutes. Add reserved beans and roasted chilies, shredded chicken, and next 6 ingredients. Simmer gently to blend flavors, about 20 minutes. Add cheese and sour cream. Stir till heated and cheese is melted. Do Not Boil. Serve with cilantro and green salsa. NOTE; I like to also serve with chopped bacon on the side!