



HAWK WATCH WINE CLUB



It seems hard to believe that it's nearly summer already. Where did spring go? I don't recall having a spring at all. In fact this spring was the warmest on record for our area and as such we had very early bud break in the vineyard (we're about 2-3 weeks ahead of schedule). What that typically means in the mountains however is a significantly greater danger of frost damage. But the forecast looks terrific for the rest of the month so that can only mean one thing... a fantastic harvest is in store! Well, at least we're off to a great start.

In the coming weeks the clusters of grapes will begin to flower and then the fun really begins. Plan on seeing me in the vineyard a lot over the next 2 months shoot thinning, weeding, tying up vines and keeping the vine canopy under control. Lots to do! As many of you may have noticed already, we are finally making strides in our never ending quest to build an actual bathroom. And while building a bathroom does not necessarily warrant newsletter coverage, we have been trying to get this done for 4 years and as such it's a big deal to us! So, when that day arrives be prepared for a big (and likely rather silly) celebration. Hey, it's the little things right? Several other great events coming up this summer as well, not least of which is a plan to resurrect our Chili Throw Down! And don't forget to stop by for our Friday Night Sundown's every other Friday evening. The dates are posted on our website and everyone always has a great time. Thanks again for being part of our extended family and we look forward to seeing you all in the near future. Now, back to work in the vineyard...

Mike & Lisa

Your Wines

This wine club shipment should be rather special to some of you. You may recall receiving a somewhat panicky email on August 31, 2009 at 8:06pm that essentially said, "Our Syrah grapes have ripened earlier than expected and are ready to be picked NOW! Help, we need your help picking!" Many of you came out to the vineyard with very little notice and helped us pick Syrah all day in the scorching August heat. What an incredible outpouring of support. Well, "your" wine is now ready. Our **2009 Syrah** spent 31 months in oak and is gaining complexity, depth and character ever month. Still a bit young, but certainly drinkable now, it should age beautifully over the next 4-6 years. I hope you enjoy it. We are also including with each wine club shipment a bottle of our **2009 Meritage**. This wine is not released yet, so you may want to lay it down for a little while. It is certainly drinkable now, but could stand a month or so of cellaring. Finally our mixed club members will receive a bottle of our **2011 Chrysalis** - Dry Muscat Canelli. Summer is coming up fast and this wine is a perfect match for a hot summer day.

Zena & Zoro's Mouser Blog

We just got a glimpse of our new upcoming website design and (rightfully so) the "Our Mousers" page is larger and has more information about us than before. For all the work we do around here, it's about time! Also our dry cat food has been tasting a little different these days. We think we heard someone talking about putting us on a "diet". Hmm, not sure we like the sound of that...



The Competition Results Are In! How did we do?

Double Gold - Eight.Nine.Ten - 2012 San Diego County Fair
Gold - 2009 Merlot - 2012 Taster's Guild International Wine Competition
Gold - 2009 Malbec - 2012 Taster's Guild International Wine Competition
Gold - Eight.Nine.Ten - 2012 Taster's Guild International Wine Competition
Silver - 2008 Cabernet Franc - 2012 Taster's Guild International Wine Competition
Silver - 2009 Syrah - 2012 Taster's Guild International Wine Competition
Silver - 2008 Synthesis - 2012 San Diego County Fair

May 2012 Wine Club Selections

Mixed Club
2011 Chrysalis
2009 Syrah
2009 Meritage

Reds Only
2009 Syrah (2)
2009 Meritage

2011 Chrysalis - Dry Muscat Canelli

For the past several years we've been taking the traditionally sticky sweet Muscats and transforming them into something completely different; a dry, crisp version that rivals any Sauvignon Blanc, Chardonnay or Viognier for that hot summer day, refreshing glass of white wine. Our 2011 Chrysalis is no exception. Incredibly floral in the nose with notes of stone fruit, peaches, and citrus on the palate it is fresh, light and an easy sipper when the weather turns toasty. - 33 cases produced.



2009 Syrah

Our new Syrah is a prime example of how exercising a little extra patience rather than bottling and releasing a wine before it's ready really pays off. Although still very young, after 31 months in oak we felt the wine was finally ready. After bottling we allowed the wine to mellow in bottle for 2 months prior to release. The result, a big, bold wine with assertive tannins and a weighty palate. Hints of dark earth, fresh cut tobacco and cigar box linger in the nose while dense black raspberry, vanilla and cassis saturate the palate. - 96 cases produced.

2009 Meritage

It's been a long while since we had a Meritage on our tasting bar. Our last true Meritage was our 2005! So, suffice it to say it's long overdue. Our 2009 Meritage is loaded with spicy black fruit with aromas of truffles, dark chocolate and cinnamon in the nose with ripe black cherry, licorice and a subtle hint of vanilla on the palate. 60% Cabernet Sauvignon, 25% Malbec, 10% Merlot, 5% Cabernet Franc. This wine is not yet released so you may want to hold onto it for a little while before opening, or simply decant it. - 72 cases produced.

Black Pepper-Crusted Syrah Burger

Sauce Ingredients:

½ cup Hawk Watch Syrah
½ cup Dijon mustard
2 teaspoons fresh tarragon

Burgers:

1 ½ pounds ground sirloin
2 packages (2 ounces each) onion soup mix
¼ cup Hawk Watch Syrah
½ cup cracked black pepper
Kaiser rolls
lettuce, tomato, red onion



Interesting Stuff:

- 1 grapevine = 5 lbs of grapes
- 1 grapevine = 2 bottles of wine
- 150 grapevines = 1 barrel of wine
- 1 barrel of wine = 300 bottles (750ml)
- 1 barrel of wine = 24 cases of wine

For sauce, bring 1/2 cup of wine to a soft boil until amount is reduced by half. Remove from heat and cool. Once cooled add mustard and tarragon and stir to combine. Set aside. Combine ground sirloin, onion soup mix and 1/4 cup of Hawk Watch Syrah. Make into 4 patties slightly larger than the roll you will be serving the burgers on. Sprinkle black pepper on a plate and gently press both sides of the burgers into the pepper. Cover with plastic wrap and refrigerate if not immediately grilling. When ready to grill, spray grate with non stick spray and grill to desired doneness. Serve on Kaiser roll with lettuce, tomato, onion and a spoonful of the sauce. Enjoy with a glass of Hawk Watch Syrah!