

HAWK WATCH



Wow, what a harvest! Although vineyard yields were down slightly this year, the quality of the 2012 fruit was fantastic! The warm temperatures we experienced mid-season really helped to push the sugars up to perfect levels and the resulting wine should be wonderful. Of course we'll all need to wait a couple years to find out for sure!



This year we also made some progress on a few things we've been working on for some time now. Most importantly, our bathroom (affectionately known as "mini-me") is now finished and open...finally. I know we promised a party to celebrate its completion, but time slipped away and we just couldn't wait any longer to open it. Also, you may have noticed our new website is nearly complete. Visually it is stunning with colorful graphics, photo albums, and winery updates and events posted on the front page. Eventually we'll be adding a shopping cart feature that will allow visitors to not only purchase wine online but also our new t-shirts, hats and other neat Hawk Watch items. As some of you already know, last month we also introduced our very own Hawk Watch Hand-Roasted Coffee. Each month we will be sourcing green, unroasted coffee beans

from all over the world, roasting them to perfection and offering them in our tasting room in 1/2 pound bags. Look for exotic coffees from Costa Rica, Brazil, Congo, India, Dominican Republic, Bali, Honduras, and Guatemala on the shelves this month!



Thank you everyone for being part of our wine club family and thank you for spreading the word about who we are and what we do. You are truly our ambassadors and we very much appreciate your support. Here's wishing you all a safe, healthy and happy holiday season and a wonderful new year!

~ Mike & Lisa



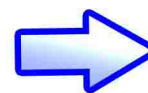
Zena & Zoro's Mouser Blog

Well, as we sit here patiently waiting for the weather to turn chilly again so that our mousey friends will return to give us some much needed exercise, there are a few things we're hearing through the grapevine that are of interest. Most importantly, we hear there is a plan to build an outdoor, open air "sun room" for us on the back side of the winery building. They do know it's winter, right?

Ever hold onto a bottle of wine for that "special occasion" only to finally open it with great anticipation and discover that the wine peaked long ago? Don't let that happen with your Hawk Watch wines!

Go to: hawkwatchwinery.com/our-wines/library-tasting-notes to read up on our latest tasting comments and recommendations!

PIC OF THE QUARTER!



Leslie Mulvehill celebrates her acceptance to graduate school with two signed bottles of Hawk Watch. We're fairly certain that her family helped her enjoy the wine!



November 2012 Wine Club Selections

Mixed Club

2011 Vortex

2008 Synthesis (Library)

2009 Cabernet Franc (Pre Release)

Reds Only

2009 Synthesis (Pre Release)

2008 Synthesis (Library)

2009 Cabernet Franc (Pre Release)

2008 Synthesis - Library

Every so often we put aside a certain number of cases of a particular wine to allow it additional bottle aging before it is re-released to our wine club. Our 2008 Synthesis was by far the most eclectic of our Synthesis wines to date, and because it was based upon the Petite Verdot grape (which can be a bit unforgiving...) we felt it would improve and soften with an additional 9 months of bottle age. Low and behold we were right! At over 60% Petite Verdot, this wine is beefy and rich with dark, brooding spice and hints of lavender in the nose. On the palate the wine is luscious and ripe with notes of black cherry, boysenberry and perhaps a hint of anise. Small amounts of Cabernet Sauvignon and Zinfandel help to soften the tannins and add complexity and depth. - 74 cases produced. Not available for purchase.

2009 Cabernet Franc - Pre Release

For years we have enjoyed this spicy, earthy variety and although it is not for everyone, we absolutely love it. A customer in our tasting room recently remarked that Cabernet Franc is the only grape that allows one to truly "taste" the soil in which it was grown. That could not be more true! Our 2009 Cabernet Franc displays aromas of exotic spice, violets and black licorice in the nose with dried plum, black currant and raspberry on the palate. Cab Franc's classic aroma of fresh truffles and earth saturate the senses. - 56 cases produced. Expected release March 2013



2011 Vortex

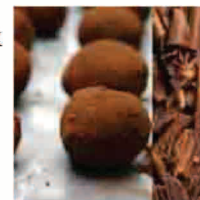
Vortex is always a fun wine to make. Based upon the Sauvignon Blanc grape, each year we experiment with a certain percentage of the blend adding varieties that compliment the crisp freshness of Sauvignon Blanc. Our 2011 is no exception. A blend of 58% Sauvignon Blanc, 28% Viognier and 14% Muscat Canelli, our 2011 Vortex displays the gravelly herbaceous character of our mountain grown Sauvignon Blanc with the Viognier and Muscat contributing elements of stone fruit, citrus, honeysuckle and ripe green apple on the palate. - 74 cases produced.

2009 Synthesis - Pre Release

Since 2006, we have produced "Synthesis". The concept is to blend 2 or more varieties together that, when combined produce a wine that is better or more unique than any of the component wines are individually. That really is the essence of blending and why people enjoy blends as much as they do. By carefully tasting and tweaking the blend we are able to effectively "fill in the gaps" with varieties that have flavor or aroma elements that compliment each other. Our 2009 is an elegant blend of 3 grape varieties; Syrah (64%), Cabernet Sauvignon (24%) and Malbec (12%). The wine is spicy and rich displaying notes of white pepper, black currant and boysenberry on the palate with smoky, toasted notes of vanilla bean and a hint of earthiness on the palate. - 72 cases produced. Expected release February 2013

Holiday Chocolate Hazelnut Truffles

1 14oz can sweetened condensed milk
1 13oz jar chocolate hazelnut spread
4oz unsweetened chocolate, chopped
1 tsp Irish Cream liqueur
2/3 cup toasted chopped hazelnuts
Unsweetened cocoa powder



In a heavy medium saucepan combine sweetened condensed milk, hazelnut spread, and unsweetened chocolate. Cook over low heat, stirring constantly until chocolate melts. Remove from heat, stir in Irish Cream liqueur and transfer to a mixing bowl. Cover and chill until firm (about 3 hours). Line a baking sheet with waxed paper. Scoop out 1 tsp portions of chocolate mixture and form into balls. Roll in chopped toasted nuts or cocoa powder. Store in covered container in refrigerator for several weeks. Makes about 120 truffles.

It's that simple!