

# HAWK WATCH



This quarter we have deemed “The Quarter of Change” for Hawk Watch Winery. Why? Over the past 3 months we’ve made some tremendous strides in our quest to take our winery to the next level. From increasing our wine production enough to allow significantly more wine club members into our club this year, to ditching “Old Reliable” in lieu of a real bathroom (with flushing toilet and running water even!), to using a mobile bottling line to bottle our wines for the first time. The latter being the biggest leap of faith of the group. Although utilizing a mobile bottling line is something we have pondered for a couple years now it was not until January of this year that we finally took the plunge. Needless to say, now that all 12 of our new wines have been bottled (something that would have typically taken us months to accomplish), we are thinking we should have done this long ago. Hindsight is always 20/20 of course. With that said we’re very excited to have made these positive changes to our winery and would like to sincerely thank all those who have helped us make it happen. 2013 should prove to be an exciting year for us!

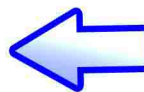


## Zena & Zoro’s Mouser Blog

Thanks everyone who left a few dollars for “the animals” last year and everyone who bought a bottle of our 2010 Sequoia wine. We just heard that we are donating \$1,000 to Living Free Animal Sanctuary in Idyllwild as a result. That makes over \$5,000 that we have donated since we opened! Thanks everyone who gave money to help less fortunate critters!!!



*Wine club member Jeni Hoff made a concerted effort to enjoy a bottle of Hawk Watch wine in a Las Vegas casino. Unfortunately, security had other plans. She was allowed to hold onto the bottle for the pic but not open it. Now what good is that?*



**PIC OF THE QUARTER!**

## New Coffee Arrivals!

- Bolivia Fair Trade Cenaproc
- Peru RFA Villa Rica
- Rwanda Fair Trade
- Panama La Berlina Estate



## 2012 Grenache Blanc

On one of our more recent annual pilgrimages to Paso Robles we ran across this interesting but little understood Rhone variety. Bordering on the Viognier-side of the white wine spectrum we loved the crisp refreshing fruit that Grenache Blanc is known for, particularly the lovely nuances of stone fruit on the palate. We were hooked! In 2012 we were able to source a single local ton of this rare variety and produced our first Grenache Blanc. In the nose you will experience aromas of green apple and mandarin orange, with hints of key lime and peaches on the palate. - 70 cases produced.

## 2010 Estate Syrah

As most of you already know, Syrah is our baby. Each year I am more excited about working with our Syrah in the cellar than with any other variety. The intense color, and dark, smoky, brooding nature of the Syrah we grow at our elevation is like no other. It is one of the varieties that truly showcases it's place of origin. Our 2010 Estate Syrah is no exception. Four clones of the Syrah grape; 877, 470, Estrella River and 174 come together to create a wine of distinction with earthy elements of smoke and fresh cut tobacco giving way to a palate of rich blackberry and boysenberry. Using almost entirely French oak barrels to age the wine for 28 months, the wine finishes with soft, elegant notes of vanilla bean, spice and a slight hint of coconut. - 122 cases produced.

## Nine.Ten.Eleven (Pre-release)

Our fifth wine in the "Numbers" series, Nine.Ten.Eleven is a blend of 5 grape varieties; Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah and Zinfandel. The dominant grapes (Cab, Syrah and Zin) combine to give the wine a rich, deep complexity with a small amount of Cab Franc and Merlot providing a hint of spice. The wine is earthy and rich in the nose with elements of tobacco, dried fruit and plum. The palate is soft and supple with hints of black raspberry, cassis and clove with a touch of licorice and allspice on the finish. This wine is not yet released as it needs a few more months to soften after bottling. I recommend holding it for a little while or decanting it for an hour prior to serving. - 87 cases produced.



## Wine Club Selections

### Mixed Club

2012 Grenache Blanc  
2010 Syrah  
Nine.Ten.Eleven (Pre-release)

### Reds Only

2010 Syrah (2)  
Nine.Ten.Eleven (Pre-release)

## **Beef Stroganoff with Estate Syrah Gravy**

1 1/2 lbs. boneless sirloin  
1/4 cup flour  
2 Tbsps olive oil  
2 Tbsps butter  
1 clove garlic (minced)  
6 green onions (diced)  
1/2 lb mushrooms (quartered)  
1/2 cup Hawk Watch Estate Syrah  
2 cups sour cream  
2 tsps Dijon mustard  
2 tsps Worcestershire sauce  
1/2 tsp salt  
1/2 tsp cracked pepper  
1 Tbsp dried dill



Cut beef across grain into 1/4" wide strips, then cut each strip into 1/2" pieces. Toss beef in flour. In large skillet, heat half the oil and butter. Brown 1/3 of the meat strips until brown on both sides. Remove meat and add remaining oil and butter and continue browning meat in batches. Remove all meat from pan, add garlic, onion and mushrooms. Sauté until onion is transparent. Remove from pan and add Estate Syrah to skillet and heat stirring to dislodge all bits from pan. Reduce heat and add remaining ingredients and stir until well blended. Add meat, garlic, onions and mushrooms and mix thoroughly. Serve hot over butter noodles with a glass of Syrah!