

# HAWK WATCH

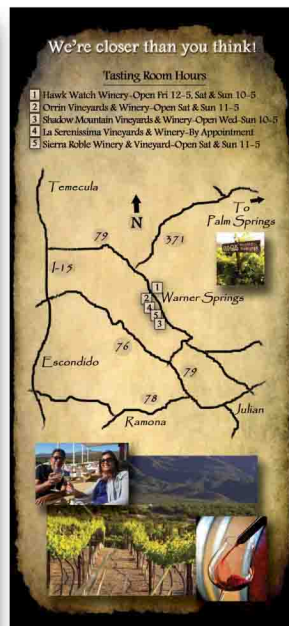
NOVEMBER 2013

Well, here we are at the end of yet another harvest season and we find ourselves scratching our heads and wondering, "Where did the time go?" This harvest was the earliest on record for us with the first grapes coming in on August 16th and the last on September 30th. Vineyard yields were down this year, but the quality of the grapes overall was spectacular. Although we planned on crushing a little over 30 tons this year, we topped out at 25.3 tons. Although the volume of fruit was a disappointment we are very enthusiastic about the grapes we did get in. We are particularly excited as this year is the first year we were able to supplement our own vineyard production with Syrah from 3 additional local vineyards and Cabernet Sauvignon from 2 additional local vineyards. Sourcing additional grapes from local vineyards is important to us, as is promoting our own region of Warner Springs as a unique wine tasting experience. So important in fact that this Fall we spearheaded an effort to establish our area as a mountain wine trail! Introducing the "**North Mountain Wine Trail**". That's right, the wineries of Warner Springs now collectively represent their own mountain wine trail. We have our own brochure and the word is spreading fast. Seems something new and exciting is happening every month up here in the mountains! Speaking of "new" things, we're doing something this quarter that we have never done; we're releasing our first wine club exclusive wine. Our 2010 Meritage was produced in such low case quantity (only 52 cases) that we are offering it *only* to our wine club members. The wine is really showing well with layers of ripe fruit framed by soft, elegant tannins and a soft hint of oak. We hope you enjoy our first exclusive wine club offering. - Mike

## The Holidays Are Upon Us...

November is a time to relax and get ready for the holidays, right? Not for us quite yet! Although harvest 2013 is officially over, there is still plenty of work lined up for the rest of the year. We will be bottling the 2013 white wines soon (Viognier returns this year. Yeah!), and then we'll move onto the reds (all 12 of them) shortly thereafter. In the meantime, all of the barrels in the winery have to be "topped up" so that they are full of wine all the way to the top. About one bottle of wine evaporates through the wood in each barrel every month! As you can see in the cellar, there are plenty of barrels to be topped up and that should keep Mike quite busy. After topping, Mike will then test all of the 2011 red wines in the lab to make sure everything is perfect before we begin the blending and bottling process. I am always available to help with the blending and taste testing. It's important that I make sure the wines are just right! After bottling, we may get a little rest time before pruning starts in the Spring. Wow, so much to do!

-Lisa



(The North Mountain Wine Trail Brochure)

## Don't Forget Your Holiday Shopping!

We will be open the Friday after Thanksgiving, Noon-5pm and will have gift certificates available for purchase through Christmas!

## PIC OF THE QUARTER!

*Lisa's brother Barry and his wife Debbie enjoy a glass of wine while soaking up the sun at Hawk Watch this summer.*





## 2012 Orange Muscat

Here's an interesting fact: According to the most recent US Department of Agriculture statistics, there are exactly 2 acres of Orange Muscat planted in all of Southern California. With about 1/2 an acre planted in our own vineyards, we have nearly 25% of it here! As a result of its rarity Orange Muscat is often confused with its big brother (and much more popular) Muscat Canelli. Unlike Muscat Canelli, Orange Muscat tends to have a more pronounced honeysuckle and apricot bouquet which makes for a wine that is more complex and intriguing both in the nose and on the palate. Our 2012 Orange Muscat stays true to form displaying elements of stone fruit (peaches, pears) on the palate with a touch of wild honey and a soft hint of citrus on the finish.  
- 51 cases produced



## 2010 Cabernet Franc

As I've suggested in previous newsletters, often we find ourselves struggling with the question, "We like this grape variety and love the wines produced from it, but will our guests embrace it as we have?" And so it is with Cabernet Franc. We fell in love with Cabernet Franc many years ago when he bought an \$8.00 bottle of 1996 Ironstone Cabernet Franc at Trader Joes. It's earthy, spicy, almost cinnamon/clove-like nose was so unusual and intriguing we went back several times to buy additional bottles. Fast forward 15 years and here we are making full varietal Cabernet Franc ourselves! Our 2010 Cab Franc is wonderfully rich with soft, supple tannins and beautiful aromas of black cherry and raspberry on the nose followed by the quintessential spicy notes, cedar and sweet vanilla on the palate. Hopefully you can appreciate the exotic nature of this varietal as much as we do. - 85 cases produced

## Wine Club Selections

### Mixed Club

2012 Orange Muscat  
2010 Cabernet Franc  
2010 Meritage

### Reds Only

2010 Meritage (2)  
2010 Cabernet Franc



## 2010 Meritage

OK, before we talk about Meritage let's first get the pronunciation right. Say the word "Meritage" the same way you would say "Heritage". Many folks believe that the word Meritage is actually French and therefore should be pronounced "Merit-ahge". Nope, the word is actually a combination of the words "Merit" and "Heritage" dreamed up right here in the good old USA. The name Meritage is trademarked though and as such there are a few rules that must be followed when using the name. Most importantly, Meritage wines must be made up of exclusively Bordeaux grape varieties. In that spirit, our 2010 Meritage is a fruit-forward version of this classic blend. Composed of 46% Cabernet Sauvignon, 43% Cabernet Franc and 11% Merlot the wine is deep and rich in color with subtle notes of green olive, bell pepper and vanilla in the nose with a dense, ripe palate of blackberries, red cherries and sweet oak.  
- 52 cases produced.

## Zena & Zoro's Mouser Blog

*Big news! Not that we were eavesdropping or anything, but we heard that when the 2011 red wines are released there will be a Signature Reserve Cabernet Sauvignon and a Signature Reserve Syrah on the list! There has been a lot of work going on in the lab so something special is brewing for sure....*



**Mark your calendars! Hawk Watch Christmas Party 2013 is set for Saturday evening, December 21st! Details coming soon!**