

HAWK WATCH

FEBRUARY 2014

Ah, I love Spring. The weather is warming, the birds are chirping, the flowers are blooming, the trees are budding out. All the plants are waking up from their winter slumber and starting to grow. Ordinarily, we'd be jumping for joy and eagerly awaiting the warm days of summer. But alas, it's only February and our lack of winter temperatures has us gravely concerned. Although as I write this it's a balmy 78 degrees outside, much cooler weather is almost certainly on its way eventually. And that likely means a cruel, untimely visit from our winter nemesis, Mr. Jack Frost. Every weekend at least a couple of visitors to our tasting room ask, "What does this unusually warm winter weather do to the grapevines?" Well, at this time of year the grapevines are dormant; sleeping if you will, waiting for Spring. Typically our vines will go dormant in late November after all the grapes have been harvested and all their leaves have dropped. They'll remain dormant until late-March to mid-April. We don't water the vines during this 5 month period because the vines aren't drinking water anyway. In late February we prune the vines (cut all the canes off the wires) to prepare them for "bud break". Bud break is the point at which the vine wakes up from dormancy, the buds crack open and leaves and grape clusters emerge. The danger of a late frost is always present in the mountains up through May. When winter temperatures are too warm like they have been this winter, the vines come out of dormancy early. Unfortunately, the danger of frost is still present and even a light frost after bud break can wipe out an entire grape crop. So, although we relish the warm winter weather and absolutely enjoy wearing shorts in February as much as the next guy, we have vineyard concerns that keep us up at night. Not that we're complaining mind you! We could be suffering through a cold, snowy New England winter right now! I suppose that we should count our blessings... - Mike



Zena & Zoro's Mouster Blog

This warm weather stinks! Normally this time of year the weather is cold and the mice are looking for a warm place to take refuge. We used to have a couple little visitors every week during the winter, but now nothing! Ugh, very frustrating! Here mousey, mousey, mousey...



I Need Your Help!

Hi wine club members! As many of you know, one of my primary responsibilities at Hawk Watch is to administer our wine club. Lately that's become quite a bit more challenging as we've increased the number of wine club members to a record level, we're running out of storage space in the winery, and credit cards are being replaced at a record high thanks to the multitude of businesses that have had credit card security breach issues. Manually keying in all 300 credit card numbers for our wine club members each quarter has become terribly frustrating with the high number of invalid cards. I ask that you PLEASE contact me either by email (lisa@hawkwatchwinery.com) or by phone at (951) 326-4692 if you have replaced the card that we have on file. Please do the same if you change your contact information (address, email address or phone number). This will really help me handle the workload and make for a smoother transaction when it comes time for our quarterly wine club. In addition, as you know, we have extremely limited storage space in the winery. If you are unable to come and pick up your wine within a reasonable time, we will need to ship it to you unless other arrangements are made. Thank you very much. - Lisa

Wine club member, artist, and good friend Carole Degan shows the first bottle off the bottling line of our new "Zentangle Artist Series" wine. Each of the four labels will showcase a unique, original piece of Carole's artwork. The "Zentangle" art technique emphasizes uninhibited creativity and meditation through art. Be looking for the first release of our Zentangle artist series this May!



**PIC OF THE
QUARTER!**



2012 Grenache Blanc

We struggled with the decision to include a bottle of our 2012 Grenache Blanc in this quarter's mixed wine club shipment. Why? Because we included it in our first quarter shipment last year as well. The reason we chose to revisit the same bottle twice is simple. Over the past year, our 2012 Grenache Blanc has changed dramatically. When first released, we described the wine in the following way, "In the nose you will experience aromas of green apple and mandarin orange, with hints of key lime and peaches on the palate." While this description is still accurate to a great extent, the Grenache Blanc has aged nicely, growing in complexity over the past 12 months. The fruit is more mature now and the sharp citrus elements have been replaced with softer, more rounded elements of stone fruit, guava, and a hint of wild flower honey. - 70 cases produced



2011 Syrah

As many of you know, since day one our focus has been on producing the highest quality wine, in particular Syrah. We

always look forward to the Spring when we typically release our new Syrah vintage, and on this occasion we are particularly enthusiastic. The small Vista Del Monte Vineyard located on the floor of an ancient river bed just east of Temecula produces some of the finest Syrah grapes in Southern California. For that reason, it's often tough to get your hands on it. In 2011 we were fortunate enough to obtain 3 tons of this precious fruit and over the following 28 months crafted a wine of incredible depth and complexity. The nose offers spicy notes of cinnamon, clove and caramel with just a hint of green olive. The palate is round and juicy with rich notes of blackberry, toasted marshmallow, and sweet French oak. - 119 cases produced

Wine Club Selections

Mixed Club

2012 Grenache Blanc
2011 Petite Sirah
2011 Syrah

Reds Only

2011 Syrah (2)
2011 Petite Sirah

2011 Petite Sirah

The wait is finally over! Our inaugural Petite Sirah is here at last. Since the beginning we've wanted to delve into the world of Petite Sirah. From our volunteer days at Cilurzo Winery in the early 1990's to the present day we've always loved this grape. Inky, dark and brooding, Petite Sirah is not for the faint of heart. Massive tannins



(that must be tamed to some extent for the wine to be truly enjoyable when young) provide the wine with extended aging potential. By incorporating a small percentage of Grenache Noir into the finished wine the ripe, black Petite Sirah fruit is pulled forward. Careful oak selection (89% French / 11% American) provides the wine with firm structure while allowing the palate to remain soft, round and complex. - 94 cases

Hot Italian Sausage Soup with Petite Sirah

Ingredients:

1 lb. hot Italian sausage, cut in ½" slices	½ tsp thyme
6 cloves of garlic, minced	½ tsp hot red pepper flakes (more if you dare!)
2 large onions, coarsely chopped	3 Tbsps. chopped parsley
1-16oz can Italian plum tomatoes	3 medium zucchini, sliced
4 cups beef stock	3 cups uncooked farfalle pasta (bow tie)
2 cups Hawk Watch Petite Sirah	8 Tsps. freshly grated Parmesan cheese
½ tsp basil	

In a large Dutch oven, brown sausage over medium heat. Drain fat. Add garlic and onions and cook until onions are transparent. Stir in and break up tomatoes. Add beef stock, Petite Sirah, basil, thyme, pepper flakes and parsley. Simmer uncovered for 30 minutes. Add zucchini and pasta and simmer an additional 20 minutes. Top each serving with a tablespoon of Parmesan cheese. Serves 8. Add a big, leafy green salad, fresh sourdough bread and a glass of our Petite Sirah and enjoy!

