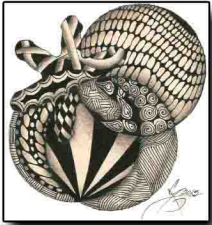


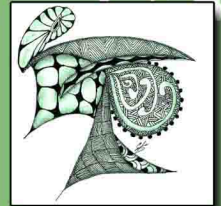
## HAWK WATCH

MAY 2014

When Lisa and I first saw wine club member Carole Degnan's artwork we were absolutely mesmerized. "Hmm, I see a hot air balloon," "Really? I see a carnival tent," "A carnival tent?" "No, I'm not seeing that at all." "Well, that one is definitely a mushroom," "A mushroom? No way, I see a sail on a tall ship". These are just some of the real comments we made when we gazed upon a few of Carole's pieces. Carole referred to the art style as "Zentangle". We were familiar with most art styles,



but this one was something new. "What the heck is Zentangle?", we asked. Carole explained it this way: "The Zentangle art technique is essentially a 'stream of consciousness' way of drawing. There are literally no rules other than to not overthink what you're creating. The style emphasizes uninhibited creativity, relaxation, focus and inspiration. A Zentangle artist is free to explore; engaging in the creation of drawings that are both therapeutic and meditative." Hence the "Zen" part! This month we kick off a 4-part Zentangle artist series of wine labels. We began by producing an extremely limited, eclectic Zentangle-like Meritage blend of Cabernet



Franc, Merlot and Petit Verdot. We then asked Carole to create 4 distinct designs in the Zentangle art style that we would use to grace the front of each label. This month we introduce the first two of Carole's unique designs. Over the course of the next few months we will release the other two. Like the wines we strive to produce, each of Carole's Zentangle designs is thought provoking, inventive and a true reflection of her personality. Be on the lookout for more of Carole's designs; you may want to collect the whole set!

## Mother Nature is full of surprises!

Without really having much of a winter to speak of (January's average daytime temperature was about 80 degrees!) vine growth is about a month ahead of schedule. And you know what that means....



Syrah vineyard current  
mid-May growth



Syrah vineyard typical  
mid-June growth

Looks like an  
early harvest!

## Zena & Zoro's Mouser Blog

So, a few months ago we were told that "someone" was planning on building us a screened-in sun porch so that we could enjoy the great outdoors once in a while. um, this is NOT what we had in mind...



Response from "someone": Patience guys, patience.... Rome wasn't built in a day! Sheesh!

### *A Moment with the Artist*



*I started to paint in 2003 and studied art and design at Saddleback College for two years. My passion to learn watercolor started my creative journey. It has been my key to unlock the secret garden. A couple of years later I discovered beads and fell in love with their color, texture, and endless ways of using them to create. So I began to make one of a kind pieces of wearable art. Both art forms give me a sense of accomplishment and integrity and help me to translate my inner vision to an outer reality. Recently, I've discovered Zentangle, a meditative art form. It is magical, and I often have the feeling of falling down the rabbit hole. It's an easy, relaxing art that increases focus and creativity. The repetitive nature of this art frees my imagination and calms my spirit so that a wonderful surprise may grace the paper. Though I work with purpose with all art forms, my unconscious is the undisputed project manager of my journey.*

- Carole Degnan



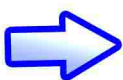
## 2011 Cabernet Sauvignon

Our 2011 Cabernet Sauvignon is pretty special to us. It is in fact the first Cabernet Sauvignon we've made predominantly from grapes grown on our own property. In 2009 when our Cab vineyard was first planted, we were very concerned about our choice to plant Cabernet Sauvignon. Cab typically ripens late, and with the ever present threat of early frost in the mountains, we were shall we say somewhat skeptical. Well, to date we have dodged the frost issue (mostly) and to our excitement, the Cabernet Sauvignon coming out of our vineyard is absolutely exceptional. Mountain grown Cab is very different than valley floor grown Cab. Our mountain fruit tends to lean more toward juicy, ripe fruit flavors and crisp, bright acidity, while valley floor (and lower elevation) grown Cab tends more toward spicy, earthy flavor elements and aromatics. What a terrific combination! Our 2011 Cabernet Sauvignon is rich and ripe with notes of juicy red fruit in the nose. Hints of green olive and fresh bell pepper grace the palate while a soft layer of vanilla and sweet oak round out the finish. – 121 cases produced

### 2011 Zentangle

If you read the stories on the other side of our newsletter, you already know that the Zentangle art form is something pretty interesting. I love the concept of creating something without guidelines, restrictions, rules, or specific techniques that must be followed. It's in that same spirit that we produce our wines. Of course there are certain winemaking techniques that must be adhered to in order to ensure that a quality bottle of wine gets to the consumer, but that's where the rules end for us. Who says Rhone's don't blend beautifully with Bordeaux's, or that Zinfandel and Syrah can't go together sometimes? So, here we are making a Meritage blend **without** Cabernet Sauvignon. Without Cabernet Sauvignon, are you MAD?! Nope, just doing what we want! Our Zentangle Meritage, a Cabernet Franc dominant blend explodes in the nose with assertive elements of eucalyptus and mint with an underlying suggestion of ripe, black fruit. The palate is deep and rich with notes of cracked black pepper, clove and green olive. Enjoy our first two releases "Awakening" and "Enlightenment". – 120 cases produced

**PIC OF THE QUARTER!**



## Wine Club Selections

### Mixed Club

2013 Viognier  
2011 Cabernet Sauvignon  
2011 Zentangle

### Reds Only

2011 Cabernet Sauvignon  
2011 Zentangle (2)

### 2013 Viognier

Ya know, every year we make Viognier I am reminded of how much I absolutely love this grape! What's not to love? Big citrus and tropical fruit in the nose, more citrus and tropical magic in the palate, and if you're lucky a hint of stone fruit like peaches and pears along for the ride. In my book, Viognier screams SUMMER TIME! Unfortunately, far too often heavy-handed winemakers take Viognier in the "big, buttery, oaky" direction and while that treatment (in moderation) can have a positive contribution, the fruit in Viognier is so wonderful it's a real shame to cover it up. So, with that said our 2013 Viognier shows beautiful floral elements of crisp lemon, lime and pineapple in the nose with a fruit cocktail-like palate, perfect for a summer barbeque. – 53 cases produced.



*Wine club members Jeff and Teri Cole enjoy a bottle of Hawk Watch wine while vacationing in Puerto Rico! Warm sun, white sand, blue ocean and red wine... priceless.*