

# HAWK WATCH

NOVEMBER 2014

With harvest 2014 in the books (and it was a terrific harvest I might add), we now settle into the holiday season and gear up for the mad dash toward Thanksgiving, Christmas, New Years and finally..... bottling! For us, bottling takes place typically in January and February so be prepared to see our friends from Marathon Mobile Bottling parked out front of our winery in the coming months. The 2012 reds are looking great and I can hardly wait to start pulling barrel samples and beginning the process of tasting and blending our 2012 wines. This year, prior to the seasonal rush and immediately following harvest we did something we've never done, ever. We took a long VACATION! Yes, an honest to goodness extended vacation. Five days on the Olympic Peninsula of Washington state, two days in Victoria, British Columbia, and two days in the coolest American-Bavarian town on earth, Leavenworth, Washington. After a hot, dry summer in the high desert of Warner Springs it was so incredibly refreshing to feel the cool drizzle of rain while walking amongst lush, moss covered trees through dense green rainforests. What an amazing adventure! But, how was the weather you ask? Well, it rained off and on the entire nine days, we experienced a couple of ripping storms, and the high temperature throughout the trip was 58 degrees and low was 48 degrees. In a word, perfect! So, now as we return to reality and get back to what we do for a living we have another fond memory to file away. If we aren't careful though, we might get used to this whole vacation thing... ~ Mike & Lisa

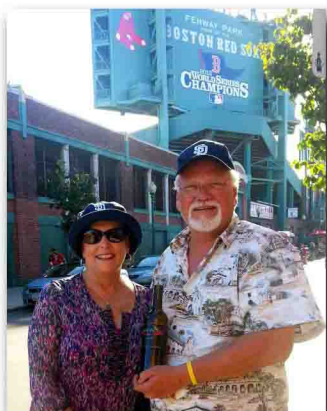
## Zena & Zoro's Mouser Blog



Well, this is just great... Even though they left us in very good hands, we can't believe that they would go on a 9-day vacation without us! Well, I suppose together we are pretty close to the 50 pound luggage limit....



## PIC OF THE QUARTER!



Wine club members Andre and Sally Hansen introduce Boston's Fenway Park to Tinderbox!

## Fudge Brownie Mousse Shots!

(From the 2014 Taste of the Summit)

### Ingredients

1 box Ghirardelli Fudge Brownie mix  
1 box Chocolate Fudge instant pudding (4 serving size)  
1½ cups milk  
1 cup whipping cream  
12 Oreo cookies  
2oz raspberry cane sugar

### Directions

Follow brownie instructions, and pour into 36 lined miniature muffin tins. Fill each tin 2/3 full. Bake at 350F for 15 mins. Allow brownies to cool completely. In medium saucepan combine pudding mix and milk. Stir to combine ingredients. In a separate bowl, beat whipping cream with hand mixer until soft peaks form. Fold whipped cream into the pudding to create a chocolate mousse, and refrigerate. Coarsely grind Oreo cookies and set aside. Using a 3" tall clear acrylic shot glass (or equivalent), begin assembling the shot. Start by placing ½ tsp of ground Oreo cookies in the bottom of the shot glass. Place the chocolate mousse into a piping bag. Pipe a small amount of mixture on top of cookie layer. Crumble one brownie on top of the pudding mixture. Pipe another layer of mousse on top, then another layer of crumbled brownie. Finish with a light sprinkling of raspberry cane sugar. Enjoy with a glass of Hawk Watch wine. Yum!



# Wine Club Selections

## Mixed Club

2013 Sauvignon Blanc

2011 Meritage

2011 The Deep Six

## Reds Only

2011 Meritage (2)

2011 The Deep Six

## 2013 Sauvignon Blanc

If I'm sitting in a restaurant and am in the mood for a glass of white wine, I can honestly say that Sauvignon Blanc is my go to choice. Although some folks would disagree with me, I believe Sauvignon Blanc is one of those unique grape varieties that truly showcase's the region in which it was grown. From the grassy, herbaceous Sauvignon Blanc's of Marlborough, New Zealand to the cool coastal climate Sauvignon Blanc's of Monterey County with their telltale lime, stone fruit and citrus profiles, to the exotic, barrel-aged Sauvignon Blanc we know as "Fume Blanc", Sauvignon Blanc has many faces. The interesting part of growing Sauvignon Blanc in the warm climates of Southern California is that we have the luxury of steering the flavor and aroma profile of our Sauvignon Blanc in a variety of ways. The warm summer temperatures allow us to push the development of lush flavors of pear and citrus. Allowing a more shady leaf canopy in the vineyard promotes herbal characteristics, and our granitic soils contribute a stony almost mineral-like quality. Our 2013 Sauvignon Blanc displays these qualities that indeed speak to the "terroir" of our region. – 59 cases produced.



## 2011 The Deep Six

Back in my corporate days I recall being intimately familiar with the office-speak of the day. We would often "reach out" to others in the organization, and they would often "touch base" with us. We would meet to "brainstorm" and "interface" on certain ideas. We would talk about "action items" and "timeframes", whether someone was "above board", if we should "table" an idea or just place it on the "back burner". We discussed "lateral reassignments" and staff "realignments". My favorite catch phrase however was always "The Deep Six". Essentially to "deep six" something was to throw the concept or idea off the table; to toss it overboard. Winemakers these days are experimenting (often very successfully) with throwing convention overboard by blending grapes from various regions rather than sticking to the old concept that Bordeaux grapes (Cab, Merlot, Cab Franc, etc.) go best together, as do Rhone grapes (Syrah, Grenache, Mourvedre). Our unconventional blend of Syrah and Cabernet Sauvignon takes advantage of Cab's earthy, spicy, bell pepper element and marries it seamlessly with Syrah's warm, toasty, fruit forward character creating a wine that is rich, deep and complex. The wine is drinking a bit young still, so we will not be releasing it until Spring 2015. – 97 cases produced

## 2011 Meritage

OK, so let's review: We pronounce "Meritage" like "Heritage", not "Merit-age". Why? Because, unlike most wine terms we're familiar with the French didn't give us this one! We actually invented this word here in America in 1988. A combination of the words "merit" and "heritage", it was meant to be a term that described the best wine a winery could produce using only Bordeaux grape varieties. Since we opened our tasting room in 2008, we have made only four Meritage wines (2005, 2009, 2010, and 2011). Our latest release opens with assertive notes of eucalyptus and mint derived from the dominant Merlot element. Aromas of ripe red fruit follow leading to a palate of black cherry, brown sugar, fig, and sweet, toasty vanilla. Typically, Meritage wines will have a backbone of Cabernet Sauvignon, but we chose Merlot for its softer, more velvety character. A small amount of Petit Verdot adds a hint of smoke and spice. Drink now or cellar to 5-7 years. – 121 cases produced