

HAWK WATCH

MAY 2015

Wow does time fly! Seems like it was just a month or two ago that we finished 2014 harvest and now 2015 harvest is knocking on the door. And what a harvest it is going to be! We have been graced with yet another somewhat winterless dormant season which means our grapevines woke up a month early (March rather than April). What that typically translates to is a compressed growing season. Or in other words, the same amount of work to accomplish in much less time! Ugh! The vines are growing like crazy and we're scrambling to keep pace with the vineyard demands. Ah, Mother Nature you can be a challenge sometimes... With that said, the fruit set looks wonderful, the vines are loaded and it looks like another spectacular harvest is in the making. So, why am I sitting here writing a newsletter when there's work to do! Gotta go!! - Mike & Lisa

~~Zena & Zoro's Mouser Blog~~



Ok, so someone explain something to me. Since my sister Zena is so FAT, that means that WE have to go on a diet? Hey, that's not fair. I'm a lean, mean, fighting machine and she's well, you know...rotund.

So, they changed our dry cat food to a diet version. Well, guess who lost weight! I did! In fact, I think Zena might have actually gained weight... Well, that didn't last long. We're back on our regular food now and I've gained a little weight back. Sheesh! Well, all this talk sure has made me hungry. I haven't even had my third lunch yet. Gotta go...

Corn Hole has arrived at Hawk Watch!

Where else can you- play a game of corn hole (bean bag toss) in the vines?



Don't Miss Friday Night Sundown!

Rest, relaxation, a picnic, some wine. Ya, that's how to wind down a hectic week. Where better to do that than at Hawk Watch! As many of you already know, every other Friday during the summer our tasting room stays open until sunset (about 8:00 pm). But this year we are injecting a little live music into some of these evenings as well. Check out the schedule below!

June 12th - Live music by Glenn Smith

June 26th - Live music by Tim Cash

July 10th - Live music by Melanie Devaney

July 24th - No live music

August 7th - Live music by Danielle Taylor

August 21st - No live music

September 4th - Live music by Joe Baldino

September 21st - Live music by Jason Weber

Pic of the Quarter!

Wine club members Steve and Anne-Marie White installed a hawk watch pole on their property, and attached a bottle of Hawk Watch wine to the bottom to ensure the hawks get the message!



Wine Club Selections



Mixed Club

2013 Orange Muscat
"100"

2012 Cabernet Sauvignon

Reds Only

"100"

2012 Cabernet Sauvignon (2)

2012 Cabernet Sauvignon

Well, I've said it before and I'll say it again, we had absolutely no intention of making Cabernet Sauvignon at Hawk Watch Winery, but after several successful vintages we have changed our tune completely! We're still holding the line on Chardonnay though... Not only do we now make Cab, we grow it as well and have a short term contact with another vineyard in Temecula (Carol Lee Vineyard) that grows beautiful old vine Cab so luscious and rich it's an absolute pleasure to work with. Our estate fruit leans more toward bright, crisp acidity with notes of cherry, blueberry and a hint of cinnamon while the Carol Lee fruit tends more toward earth and warm spicy notes. The combination works really well and after a full 26 months in oak and a splash of Petit Verdot (from Carol Lee Vineyard as well) to give the wine a bit more structure I can confidently say our 2012 Cabernet Sauvignon is one of the best we've made. - 120 cases produced

Reminder!

Don't forget that when we have evening events, we can only pour complimentary glasses of wine for wine club members until 5:00pm, except at wine club parties.

2013 Orange Muscat

According to the most recent Grape Acreage Report published annually by the California Department of Agriculture, there are roughly 2.5 acres of Orange Muscat planted in Southern California. That makes it one of the rarest grape varieties planted! Given that we have about 1/2 acre planted in our vineyards that makes our Orange Muscat pretty rare too! The aroma of Orange Muscat is unmistakable with its floral hints of citrus blossoms, honeysuckle and stone fruits. We intentionally leave the residual sugar at a relative low 4% to make the wine easy to sip and enjoy. - 51 cases produced

"100"

Yes, it's true. We've actually made 100+ wines since opening our doors in April 2008. Seem like a lot I know, but over the years we have discovered something about winemaking and the tasting room experience that we have taken to heart. And that is that stagnation is dangerous and boring. How many times have you been to a winery and they seem to have the same exact wines on the table as they did 6 months earlier? By producing many different wines in smaller quantities (usually between 14-17 wines per year, rarely more than 120 cases each) we ensure our guests will have something new to sample each time they return to our tasting room. That makes the experience more enjoyable for everyone! Our 100th wine is a blend of Merlot and Cabernet Franc that is soft and supple on the palate with nice delicate fruit elements with notes of clove, nutmeg and vanilla.- 121 cases produced

Look Familiar?

Ugh, what happened to my wine?! Why is the cork coming out of the bottle on it's own? What's wrong? Is the wine spoiled?



There are many reasons that this might happen, but the most common reason by far is heat. Like any liquid, when it is heated it expands. And when it expands it needs to have room (or make room) for the expansion. Since there is not much room in the neck of a wine bottle, the expanding wine creates pressure against the cork which forces it out of the bottle. It doesn't take much heat either. A bottle sitting in the trunk of your car for an hour on a balmy 75 degree day can start pushing the cork. As long as the wine hasn't sat for hours under those conditions it's probably fine. Hot weather and fine wine do not mix, so bring a cooler and park in the shade if possible!