

HAWK WATCH

NOVEMBER 2015

What an incredible quarter of ups and downs it's been! With harvest 2015 officially in the books, we were stunned by the statewide lack of vineyard yield we all experienced. On average vineyard yields were down 30-40% across the board and in some cases were down as much as 70%! Some large, machine picked vineyards in central California actually went un-picked! Apparently it would have cost more in equipment and machinery expense to pick the vineyards than the grapes (what little there were) were actually worth on the open market. Many guests have asked us if the yields were down due to the drought. From our perspective, the drought had little to do with yields since our vineyards are all irrigated and very little "dry farming" takes place in Southern California. The most likely culprit was much warmer than typical weather in February and high winds during fruit set that caused young grape clusters to dry up and blow away. On the upside, the quality of what we did actually harvest this year was excellent, so we are excited for that! This quarter also saw Hawk Watch Winery achieve its first 90 point scores from Wine Enthusiast Magazine. Our 2011 Meritage scored a 90 and our 2011 Cold Fusion scored a 92. This has been a long time coming and cracking into the 90's is very exciting for us. We chose to include a bottle of our 2011 Meritage in our wine club (Red) this month to give our members an opportunity to compare and contrast it with our newly released 2012 Meritage. Is the 2012 worthy of a 90-point score as well? Only time will tell! As we inch our way toward Thanksgiving we would like to wish you all a wonderful, safe and absolutely delicious holiday season!

- Mike & Lisa -

Zena & Zoro's Mouser Blog

Ya know we heard through the grapevine that our parents got a new tractor a couple of months ago. And yet, we're still eating "dry" cat food. I mean, sure we like it and everything but still... This is my "Meow Mix pose".



Dates to Remember

- November 21st - Wine Club Party
- November 27th - Open Black Friday
- December 12th - Christmas Party
- January 1st - Open New Years Day

Pic of the Quarter!



We actually took a brief 4-day trip up to Mammoth this month and shot this picture at Mono Lake. What an interesting place!

2015 Taste of the Summit Shredded Beef with Apples and Onions

Ingredients:

2.5 lbs Beef Brisket or Tri Tip
 3 Tbsp Tomato Paste
 1/2 tsp Black Pepper
 1 Tbsp Chili Powder
 1 Large Sweet Onion (thinly sliced)
 1 can French Onion Soup
 1/4 cup Ketchup
 1 can Beef Broth or Stock
 1 cup Hawk Watch Apple Butter
 Salt to Taste

Rub beef with tomato paste, black pepper and chili powder. Place in a crockpot on top of the thinly sliced onion. Add Hawk Watch Apple Butter (or store brand if you must), French onion soup, Ketchup and enough beef broth to slightly cover the meat. Cook on "high" for 4-6 hours depending on your crock pot, or until meat easily shreds with a fork. Shred, add salt if needed and serve on a toasted roll, over rice or mashed potatoes. Pairs best with our 2012 Tinderbox!

Wine Club Selections

Mixed Club

2013 Sauvignon Blanc
2012 Meritage
2012 Tinderbox

Reds Only

2012 Meritage
2011 Meritage
2012 Tinderbox

2013 Sauvignon Blanc

What a difference a year makes! After being in bottle nearly 22 months, our Sauvignon Blanc is softening beautifully. Initially the wine had a bracing acidity that complimented the citrus and herbal elements, but with the acid softening a bit, and the fruit aspects trending more toward stone fruits (pear particularly) and melon, the wine has taken on an entirely new life! Still with plenty of acid to make it refreshing and bright on the palate, and with the gravelly, mineral notes that are reflective of our granitic soils, this wine is a beautiful accompaniment to white pasta sauces, seafood, and leafy green salads. – 59 cases produced

2012 Tinderbox

Tinderbox is back! After a brief hiatus, our latest Zinfandel offering is finally ready for release. Although we don't grow Zinfandel ourselves we source grapes from two exceptional vineyards in the Temecula Valley that have a long reputation for growing some of the best Zinfandel in Southern California. Using 100% American oak (50% new barrel equivalent), aging the wine for a full 26 months in barrel and 9 months in bottle before release, we're able to coax out luscious notes of Bing cherry, spiced plum, leather, fresh cut tobacco and cedar. Bottle aging allows the wine to develop a richness and palate weight that is ripe, juicy and powerful. Keep in mind that due to a lack of natural tannins, Zinfandel is typically not as age worthy as other reds so enjoy this wine now and over the next 4-5 years. - 95 cases produced

2012 Meritage

Our newest Meritage is a return to the tradition of using Cabernet Sauvignon as the backbone of this Bordeaux blend. At 40% Cabernet Sauvignon the Cab element really shines through with notes of fresh herbs and cedar in the nose with a palate of soft black cherry, and spice. Unlike many producers we choose to use a certain percentage of new American Oak when barreling our Cabernet Sauvignon. This gives the wine a hint of vanilla that compliments the fruit and spice of the wine. Equal parts Malbec, Cabernet Franc and Petit Verdot combine to give the wine structure, balance, and a soft, supple mouthfeel. Like our 2011 Meritage, our 2012 should age gracefully in bottle becoming more rich and complex, and should peak in 6-8 years. - 122 cases produced

2011 Meritage

After nearly 18 months in bottle our 2011 Meritage is really starting to come into its own. So much so that Wine Enthusiast Magazine rated it 90 points! You can read the full review below. When first bottled we described the wine as "...opening 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." In stark contrast to the review below you can see how a wine morphs into something completely different with a little extended bottling aging. This wine is one of those little gems that will continue to develop over the coming years building added depth and complexity. It should peak in about 5-7 years so don't hold onto it too long! – 121 cases produced

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90
POINTS

Hawk Watch Winery - 2011 Meritage

Concentrated blueberry and black currant fruit are cut by pine sap, mint and crushed Italian herbs on this bottling. The palate show a complex array of flavors, with blueberry, black slate, lots of dill and tarragon and a pinch of spearmint, all framed by sticky but not overbearing tannins.