

HAWK WATCH

MAY 2016

Well, once again Mother Nature has thrown us a curve. Thanks to a warm February (a mirror image of last year by the way!) our vines began waking up early. Many of you have asked in the past if warm weather in February/March is a good thing for the grapes, and my stock answer always is NO! Why? Well, we had about 4"-6" of growth on most of



our vines and the grape clusters were just starting to form when on March 29th the nighttime temperature dropped to 31.5 degrees and stayed there for several hours. We awoke the next morning and saw a thick layer of frost coating everything. A day later, our worst fears were realized when we saw the devastation the frost had wrought on our vineyard. A vast majority of our grape crop was dead or dying on the vine.

cruel sometimes. The vines of course survive leaves don't. So, what do we do about that? Well, that is one local vineyards in and around the Temecula Valley year we will have to contract for more grape tonnage than we replace what we lost in our own vineyard. Not to worry! the three other vineyards we work with grow exceptional fruit!



Mother Nature can be horribly the frost but the grapes and reason we contract with other (which rarely gets frost). This typically need in order to We will endure, and besides,

So, now that we've been frosted out again this year, what is our plan going forward? Plant more vines of course! We're gluttons for punishment! All kidding aside, you may have noticed as you drive through our vineyards that I have cleared an area to the south adjacent to Chihuahua Valley Rd. That is a half-acre we will be planting a relatively obscure Rhone grape variety to called "Tannat". You see extensive plantings of Tannat in the Paso Robles area, but not in Southern California. Tannat is a large clustered, black grape that offers smoky, gamey, earthy elements with bold tannins and rich dark color. I'm very excited to grow Tannat and really looking forward to working with the grape in the cellar. We're also extending our Grenache vineyard as you exit our property on the right and the bottom of the hill. An additional 150+ vines will give us more of this awesome fruit forward grape to work with. Now if we can just get Mother Nature to leave those new vines alone! Finger crossed! - Mike & Lisa

Zena & Zoro's Mouser Blog



*Need I say more?
How embarrassing...*



Friday Night Sundown 2016 is Nearly Here!

Mark Your Calendars...

June 10th - Music by Tim Cash
June 24th - Music by Jason Weber
July 8th - Music by George Miguel
July 22nd - Music by Lindsey Carrier
August 5th - Music by Terry Scheidt
August 19th - Music by Melanie Devaney



Coming Soon!

The North Mountain Wine Trail - 2nd Annual Barrel Tasting!
Sunday, June 26th, 2016

Wine Club Selections

Mixed Club

2015 Sauvignon Blanc
2013 Cabernet Sauvignon
2013 Sangiovese

Reds Only

2013 Cabernet Sauvignon (2)
2013 Sangiovese

2013 Cabernet Sauvignon

As you will notice we have included two bottles of our newest Cabernet Sauvignon in your wine club this quarter. The reason being, our 2013 Cabernet Sauvignon is ready for release, but will continue to improve dramatically over the next several years. Following bottling the wine went into what we call "bottle shock". This happens because as you may or may not know, a wine is a living thing and when it goes through the filtration and bottling process it gets beat up a bit and becomes, well, unhappy. After a few months in bottle, the wine returns to its former self, opening up and becoming ripe, luscious and ready for your palate. Our Cab is about 90% there, so although it is more than drinkable now it will become ever more so in the coming months. So enjoy one bottle now and lay the other one down for a while. I think you'll be pleasantly surprised how the wine evolves. – 147 cases produced

Summer is nearly here!

With the heat of summer knocking on our door it's time again to be mindful of the fact that heat and wine do not mix!



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's little empty space 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. Be good to your precious cargo!!

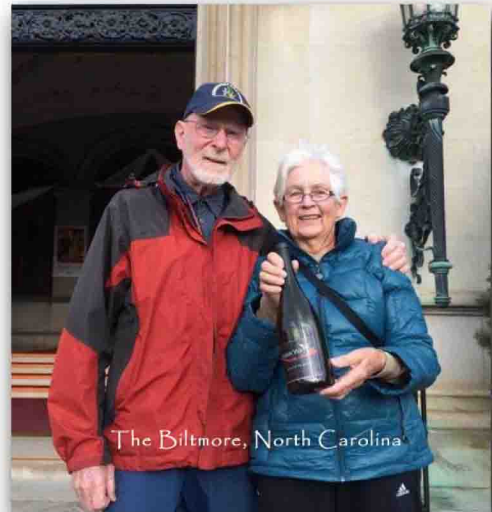
2015 Sauvignon Blanc

Sauvignon Blanc is the ultimate summer time white wine. With its light, crisp and refreshing qualities, Sauvignon Blanc is full of fresh notes of citrus and lemon making it an easy sipper for those hot summer days. Our 2015 Sauvignon Blanc also offers an added hint of fresh herbs and minerals to the nose making it an excellent food pairing wine as well. - 90 cases produced

2013 Sangiovese

Your eyes do not deceive you! We are releasing our first Sangiovese this year! Sourced from a small single acre Sangiovese vineyard in the Temecula Valley the wine is bigger and richer in the palate than most Sangiovese's we have encountered. For the past 3-4 years we have considered making a Sangiovese since it is such a food friendly variety, but made in the right style can stand on its own as well. Our 2013 Sangiovese is all that, and more. The wine is laden with fresh, dark fruit, black raspberry and cinnamon with a hint of mocha on the finish. Whether pairing with food or enjoying on its own this wine is a nice start to our Sangiovese journey. - 72 cases produced

Pic of the Quarter!



Mike and Jan Bigelow brought their favorite bottle of Hawk Watch with them on a recent trip to the Biltmore Estate in North Carolina!

Don't Miss Memorial Day Dollar Dogs at Hawk Watch, Monday May 30th 12:00 pm - 4:00 pm! Proceeds benefit Living Free Animal Sanctuary!