

HAWK WATCH

NOVEMBER 2016

Well, harvest 2016 is crushed, pressed, barreled and tucked away nicely in the cellar. Another successful (and record) harvest it was as we exceeded our previous record by a little over a ton, crushing 26.2 tons this year! That's about 65 barrels! If you've visited our tasting room recently you've seen that it's pretty tight in our small winery building with barrels stacked to the ceiling, wall to wall! The fruit quality in 2016 was excellent (again!) so we are hoping for good things down the road. Time will tell! Speaking of good things, last month we received yet another excellent score from Wine Enthusiast Magazine, this time for our 2012 Cold Fusion – 90 points. We're including a bottle of this wine in your wine club (before it's all gone!) and adding to it a bottle of our unreleased 2013 Cold Fusion. Although the 2013 is more Syrah based than the 2012 (which is more Grenache dominant), we feel it's every bit as tasty and may actually offer more aging potential due to Syrah's higher tannin content. Well, since we're adding an unreleased bottle to your wine club, why not add another! Included with your shipment is a bottle of our unreleased 2013 Petite Sirah. Both the 2013 Cold Fusion and 2013 Petite Sirah have excellent aging potential but are certainly drinkable now. Both will work perfectly with your holiday turkey, ham, and rich desserts so don't be shy! Open 'em up! So, as we cruise into another holiday season Lisa and I would again like to thank all of you for being members of our wine club and extended family. We hope you have a safe, healthy and happy holiday season and a prosperous (and delicious) 2017. Cheers!

Mike & Lisa



PIC(S) OF THE QUARTER!



As you may recall, our wine named "100" represents the 100th wine that we have made at Hawk Watch. This summer the National Park Service celebrated their 100th anniversary, and several of our wine club members (and avid RV-ers) came up with the idea to carry a bottle of "100" with them on their lengthy trip through the western National Parks and photograph the bottle in various scenic park settings! Not only did they come back with some amazing photos, they also made many new friends! It's amazing how popular you can become when you have a bottle of wine with you! Below are some of their snapshots!



2015 Orange Muscat

Did you know that there are literally hundreds of Muscat varieties in the Muscat “family” of grapes? And did you also know that with less than 3 acres planted in all of Southern California it’s also one of the rarest? Orange Muscat is a bit finicky to grow as it is very susceptible to late spring frost, and produces a very dense canopy which makes it necessary that the grower pay careful attention to the weather and remove leaves from the canopy to improve airflow during wet weather. If grown properly and with due care, Orange Muscat can really shine with notes of mandarin orange, honeysuckle and stone fruits like peaches and pears. If the sweetness is not overdone by the winemaker, it is a very lovely bottle of wine that pairs well with many desserts and soft pungent cheeses. - 85 cases produced

2012 Cold Fusion

Each year we submit what we believe to be the best of our wines to Wine Enthusiast Magazine for review. The last 3 wines we’ve submitted have garnered scores of 90-points (2011 Meritage), 91-points (2011 Signature Reserve Cabernet Sauvignon and 92-points (2011 Cold Fusion). This year we submitted our 2012 Cold Fusion and the Wine Enthusiast judges scored it 90-points! Apparently they like our wines!! Because we are getting a bit low on this wine with only 32 cases left, we decided to put a bottle in your wine club before it’s gone. Since this wine is Grenache dominant, fruit is the order of the day with notes of ripe cherry and red currant in the nose with a hint of vanilla and spice. The palate is full and round with soft, supple tannins. The aging potential for this wine is 4-5 years, so feel free to enjoy it now or lay it down for a few years to allow it to develop further. - 94 cases produced.

Wine Club Selections

Mixed Club

2015 Orange Muscat
2012 Cold Fusion
2013 Cold Fusion (pre-release)

Reds Club

2012 Cold Fusion
2013 Cold Fusion (pre-releae)
2013 Petite Sirah (pre-release)

2013 Cold Fusion (pre-release)

Unlike our 2012 Cold Fusion, our 2013 is based upon Syrah rather than Grenache. Still a blend of Syrah, Grenache and Petite Sirah our 2013 is all about earthy, spicy, smoky elements and less about fruit. It’s interesting to taste these wines side by side and notice how, by changing the dominant grape but leaving the blend essentially intact how dramatically the wines focus changes. Notes of black raspberry and black currant are certainly evident, but the star of the show is earth, wood smoke, grilled meat and maybe a hint of tobacco. Balanced with a soft vein of vanilla and a hint of black licorice in the palate it is a far cry from the fruit driven 2012. Because Syrah is the dominant grape this wine will have more aging potential. Look for this one to really hit its stride in 2020 and continue to improve for several years thereafter. - 125 cases produced.

2013 Petite Sirah (pre-release)

What’s the only thing better than a pre-release? Two pre-releases!! Although we still have our 2012 Petite Sirah on the tasting bar, we thought we’d give you a preview of what’s coming up behind it. A little bigger, a little bolder our 2013 Petite is dark and brooding with all the earth and smoke you’d expect from Petite Sirah but with added subtle elements of blueberry, dark chocolate, plum and a hint of black pepper. Petite Sirah is the quintessential barbeque wine and can easily stand up to grilled meats and rich pasta dishes. Also pair Petite Sirah with hard, tangy cheeses like Manchego, and extra sharp cheddar. Since Petite Sirah is know to have a hefty tannin structure it has long aging potential. Plan on this one reaching its peak in about 7 - 8 years. - 115 cases produced.

Zena & Zoro's Mouser Blog



We heard that Dad is planning on doing some amazing lighting and decorating for our Christmas party this year on December 3rd. Of course, WE won't see it because we have to stay in the house during the party...booo... hiss.....