

HAWK WATCH

WINE CLUB

AUGUST 2017

Harvest 2017 is upon us! As I write this, our first grapes of the season (Sauvignon Blanc) are ripe and ready to be picked. This harvest is particularly exciting for us as we avoided spring frost damage (and the resulting loss of fruit) for the first time in 5 years. Our vines are loaded with clusters of grapes waiting their turn to be picked, crushed and pressed. This year we will also crush a record 26 tons from our own vineyard and the local vineyards we contract with. The quality looks to be outstanding, so look for some rich opulent wines down the road.

Over the past few weeks we've had a couple questions from our wine club members that I think warrant an answer and explanation. We thought by putting the answer to these questions in the newsletter would be the best way to clarify these points to everyone at once. Question #1: Why can't I pick up my wine the week before the wine club pick up party? Answer: A vast majority of the wine we have in inventory is stored off site at a warehouse in Temecula. For space considerations we only keep enough of our current releases in the winery to last a few weeks. Currently we only have about 150 cases stored at the winery, but over 2,100 cases stored in the warehouse. A few days before our wine club pick up party I travel to Temecula and pick up all the wine we will need for the new wine club shipment. Since we try to release at least two new wines with each shipment we need to add those cases to our local inventory. This makes space really tight, so we wait as long as possible before bring the new wines in house. So, the short answer is, we simply don't have the wine. Question #2: Why do you show a "Mixed" wine club on your newsletter when you only offer a "Red" wine club? Answer: When we first began our wine club in 2009 we initially offered both a "Reds-only" club and a "Mixed" club. Mixed club members would receive two bottles of red and one bottle of white wine each quarter. Within a year or so we started directing our winemaking focus more toward making red wines rather than whites. While still making white wine, our production volume was reduced to the point where we simply weren't producing enough white wine to satisfy the needs of future Mixed club membership, so we discontinued our Mixed club. However, anyone that was currently in the Mixed club was welcome to continue in that club indefinitely. They were in essence "grandfathered". Mixed club members can switch to reds-only if they prefer, so that option is always available should they wish to do so. I hope this clarifies those two points.

This quarter we're excited to release three new wines; our 2014 Cabernet Sauvignon, 2014 Inversion and 2014 Shiraz. On the back of this newsletter you can read more about these three new additions to our red wine line up. We hope you enjoy them as much as we enjoyed making them! Happy Harvest 2017!

Mike & Lisa

PIC OF THE QUARTER!

Wine club members Scott and Pam Putnicki sent us this picture of their recent "stay-cation" in Morro Bay. You know, you don't have to travel long distances to get a way. Remember we live in California! Keep those traveling Hawk Watch bottle pictures coming!



Zena & Zoro's Mouser Blog



Sadly, our 19 year old house cat "Sniffly" went to kitty heaven this past month. Say hello to our newest rescue Cheetah!

Wine Club Selections

Mixed Club

2015 Orange Muscat
2014 Cabernet Sauvignon
2014 Inversion

Reds Only

2014 Cabernet Sauvignon
2014 Inversion
2014 Shiraz

2014 Inversion

What do you get when you take a classic Meritage blend of Cabernet Sauvignon, Merlot and Petit Verdot and flip it upside down? Inversion of course! Petit Verdot is a tough grape to work with especially when it represents nearly half the blend. Dark, inky, tannic and grungy, Petit Verdot is typically used in small quantities to add structure and complexity, and to beef up the color of some Bordeaux blends. The Petit Verdot from 2014 had a curiously rich, fruit-forwardness that we were able to coax to the forefront and retain for two years in barrel. The resulting blend has all the components you'd expect of Petit Verdot with the lovely Bing cherry and spiced plum drawn from the Merlot, and the savory, rustic notes of Cabernet Sauvignon. Enjoy our latest Meritage blend! 120 cases produced

2014 Shiraz

Syrah or Shiraz? Same grape? Yes! Same flavor and aroma profile? No! As you may already be aware, we pride ourselves on not only growing premium Syrah grapes ourselves, but also sourcing exceptional Syrah fruit from the best local vineyards. What you may not know is that while Syrah and Shiraz grapes have identical DNA, the wines they produce are very different. Climate, soil type, and other environmental factors affect the flavors and aromas of this variety like no other. Syrah grown in rocky, granitic soil in a hot region (Warner Springs) tend to produce wines with more earthy, smoky characteristics, while Syrah grown in sandy, loamy soils in a slightly cooler climate (Da Luz area of Temecula) tend to produce fruity, less layered wines with more jammy, berry flavors. The latter is what gives Australian Shiraz its characteristic fruit-forwardness. To create this wine and mimic the style of an Australian Shiraz, we sourced grapes from a tiny vineyard in Da Luz hoping that the growing conditions would yield a "Shiraz" rather than a "Syrah". It was a fun experiment and one we hope to be able to do again in the future! 72 cases produced

2015 Orange Muscat

Ahhhhhh, Orange Muscat. If there was ever a grape that just screamed "SUMMER!", it would likely be Orange Muscat. Although there are literally hundreds of "muscats" in the Muscat family, my preference is Orange Muscat over the others. Orange Muscat's aroma is all fruit; stone fruits mostly (peaches, pears) with a hint of citrus (primarily tangerine). Those aromas follow though in the glass as the wine is poured. There's nothing that quite compares to the beautiful bouquet that wafts from the glass as this lovely golden elixir is drawn from the bottle. Whether enjoyed with a dessert, a light mix of spring greens or enjoyed on it's own, Orange Muscat never disappoints. I hope you enjoy our version. 85 cases produced

2014 Cabernet Sauvignon

Although 2014 was an exceptional vintage in Southern California, at the local level we had a tough year. Late Spring frosts in April hit us hard killing most of our fruiting buds resulting in only enough harvestable fruit for a single barrel of Cabernet Sauvignon. Our long-term contract with Carol Lee Vineyard (CLV) in Temecula however was our saving grace yielding 5 tons of beautiful, ripe, dark skinned Cabernet Sauvignon fruit. By blending the two vineyards we were able to inject the ripe black cherry and cinnamon characteristics of our own fruit into the more early, spicy elements of CLV Cabernet. The resulting wine, after 28 months in 100% French oak (30% new barrel equivalent) is well structured and complex with layers of ripe fruit and spice wrapped around gripping tannins. The tannins suggest many years of aging potential. Although drinkable now, the wine will age gracefully for up to 10 years. 120 cases produced

Up Coming Events!

Well, summer is nearly half over and we've already had more events this year than in years past. But wait, we're not done! Check out what we have in store! in the coming months!

Sept 4th - Memorial Day Dollar Dogs!
Nov 4th - Post Harvest Barrel Tasting!
Nov 12th - 4th Quarter Wine Club Party!
Dec 9th - Christmas Party!