



WINE CLUB

HAWK WATCH

NOVEMBER 2017

Another fantastic harvest is complete and in the record books. Literally! This year we crushed a record 29.0 tons! That beats our previous record of 25.2 tons in 2011 by nearly 20%! The highlight for me this harvest however had to be that we picked, crushed and barreled our very first Tannat! Our Tannat grafts are 3 years old now so we let the stronger vines produce a small crop. We got just enough fruit to make a single barrel. It's going to be so much fun to work with this rare variety. Only time will tell if we planted the right variety! This summer we also focused on improving our vineyard and soil health and our grape yield. By working closely with Crop Protection Services in Temecula and altering our irrigation and fertilization practices we were able to improve our yield by over 20% this year. By continuing these practices in the future, we should be able to increase our yield dramatically. What that means is more estate fruit!

This quarter, after many months of waiting (impatiently sometimes) we're releasing our 2014 Tinderbox and placing a bottle in your wine club package. Our big, bold Zinfandel is a crowd favorite and has almost a cult following! In fact, we had so many requests for Tinderbox t-shirts we decided to make that happen. This Fall we'll have two long sleeve t-shirts to choose from, white with black lettering and navy blue with white lettering. See, we listen! Also included in this quarter's wine club is a bottle of our 2014 Petite Sirah. Although this wine is not yet released, it's tasting very nice right now after over a year and a half in bottle, and will continue to improve for many years with proper cellaring. Also included in your wine club this quarter is a bottle of our 2013 Cold Fusion. This wine was originally released in November 2016, and now after two and a half years in bottle has really evolved into something special. With Thanksgiving on the horizon, this is the perfect red wine to pair with turkey and Thanksgiving fare. Finally, for those Grandfathered into our mixed wine club, we're offering a bottle of our 2016 Sequoia. Another wine that pairs really well with Turkey Day dishes, particularly cranberry sauce and those scrumptious holiday desserts. Here's wishing you all a fantastic Thanksgiving and a safe, healthy and delicious holiday season!

Mike & Lisa

PIC(S) OF THE QUARTER!



Mike Kataoka
White
Mountains,
NH



Joe Palmer
High Point Station,
Warner Springs, CA



Keith Schroeder
New York City, NY
(Photo by Steve Cohen)



Frank Flemming
Nantucket, MA



Kelly and Natalie
Lao Boat Racing Festival
San Diego, CA



Joan
Kokocinski
Palm
Desert, CA

Wine Club Selections

Mixed Club

2016 Sequoia
2014 Petite Sirah (pre-release)
2014 Tinderbox

Reds Only

2014 Petite Sirah (pre-release)
2014 Tinderbox
2013 Cold Fusion

2014 Petite Sirah **(pre-release)**

Petite Sirah is the first red wine Lisa and I fell in love with (circa 1994). Rich, dense, opulent, smoky, earthy; all the flavors and aromas that we love the most. It was Cilurzo Winery in Temecula where we discovered Petite Sirah and we vowed that if we ever got this crazy winery idea off the ground we would plant Petite Sirah. So, what did we plant when we started the winery? Everything BUT Petite Sirah! Cabernet Sauvignon, Cabernet Franc, Syrah, Grenache, Malbec, Orange Muscat, Merlot, Sauvignon Blanc... but no Petite Sirah! What were we thinking? We came to our senses in 2011 (3 years after opening) and grafted all 700 Sauvignon Blanc vines over to Petite Sirah. Our first 100% estate Petite Sirah arrived on the scene with the 2013 vintage. Our second vintage, 2014 is showing really well right now and the depth and complexity of our estate grown wines continue to improve as the vines mature. The Petite Sirah is no exception. Not quite ready for official release it displays notes of earth and char in the nose with brambly dark fruit on the palate with hints of leather and smoke. - 73 cases produced.

2016 Sequoia

Thanksgiving is nearly upon us and you know what that means! Sequoia! If there was ever a wine that pairs best with turkey, stuffing, mashed potatoes, gravy and cranberry sauce it's a rose'. OK, some would argue that a lighter style red like Pinot Noir is better, but I disagree. The fruitiness and bright acidity of a Grenache rose' like Sequoia works perfectly with the heavy sauces and intense flavors of a traditional Thanksgiving dinner. Of course, if there's any wine left after dinner Sequoia is a perfect accompaniment to fruit based desserts and pies. My mouth is watering just thinking about it! - 96 cases produced

2014 Tinderbox

What can I say, Tinderbox is what it is. Rich, chewy, and massive in the palate, our much anticipated 100% Zinfandel is the quintessential fruit bomb. What does it pair best with? A wine glass.... :) - 122 cases produced

2013 Cold Fusion

It's really fascinating how wines age in different ways. Lighter style reds tend to lose their fruit earlier than heavier, more robust reds. Light, fresh whites tend to fall off and oxidize earlier than richer, more opulent whites that can actually improve with a bit of age and oxidation. But the most fascinating to me are the blends, especially Rhone blends like the classic GSM (Grenache / Syrah / Mourvedre). Rather than just aging in a one-dimensional way (oxidation), a well made GSM will go through a very interesting evolution in bottle. When Grenache is the dominant grape the wine will typically be fresh and fruit forward right from the start. If Syrah is the dominant grape the wine may take on a more pronounced earthy note early on. But given enough time in bottle, the flavors and aromas will all work together in perfect harmony with one another. As a winemaker, it's often a challenge to foresee what the wine will become 2-3 years after bottling. The challenge is what makes this job so much fun. After two and a half years in bottle I think we nailed it on our 2013 Cold Fusion. Whew! - 128 cases produced

Zena and Zoro's Mouser Blog



Thank heavens harvest is finally over! With all the bins and tanks crammed into the cellar (aka our house) there was barely enough room for us! I think our parents felt guilty though so they bought us a brand new enclosure, and it's very spacious! Maybe this harvest thing isn't so bad afterall!