



HAWK WATCH

FEBRUARY 2018

Has Mother Nature forgotten that there are supposed to be FOUR seasons each year? Including WINTER! People often ask us in the tasting room if the unseasonably warm winter weather we've experienced over the past two winters is good or bad for the grapes. The answer is potentially both, depending upon what happens in April and May. If the weather remains warm through February and March we most certainly will have early bud break (i.e. when the buds open on the dormant vines, water starts to flow through the plant tissues and leaves begin emerging). That's all fine and good as long as we don't have any frost. That no-frost scenario played out perfectly last year and as a result we were blessed with a bumper crop of some of the highest quality fruit we've ever had. But that was an anomaly. We can almost assuredly expect some frost in April or May, and early bud break and frost simply don't mix. A hard frost (typically sub 30°F temps) kills new shoots, leaves and grape clusters. Fortunately, grapevines have a pair of secondary buds that open later, after the primary buds have opened. So in the event that we lose the primary buds to frost, we still have a possibility of getting some fruit on the secondary buds. Typically however, the fruit is of a lower quality and lower yield. So that is not a desirable outcome, but better than nothing! If on the converse we don't get any frost events after bud break, we can expect an early harvest which unto itself can pose additional challenges. Ideally, we would like to see a wet winter, minimal frost, bud break in Mid-April and long warm growing season. Then again, I'd also like to drive a Ferrari and live in Malibu but we're farmers so.....

So, as we cruise out of "winter" and into Spring this quarter we'll keep our fingers crossed, our chins up, and a glass of wine in hand ready to toast bud break 2018. Come on Mother Nature, work with us. Nooooooo frost.....

Mike & Lisa

PIC OF THE QUARTER!

Zena and Zoro's Mouser Blog



Can you believe that we'll both be 14 years old this May? We've been living here since we were 5 weeks old! We are slowing down a bit and sleeping more (ike 23 hours per day instead of just 22). But even as elderly cats we still can mouser with the best of them! As a matter of fact, I think we should get treats for that....



Wine club members and friends Carole Degnan, Sandy Osterhout, Laurie Appleton and Robin Mulvehill hiked to Eagle Rock in Warner Springs with Lisa, and enjoyed a bottle of our 2017 Sauvignon Blanc at the end!

Wine Club Selections

Mixed Club

2017 Sauvignon Blanc
2013 Meritage
2014 Cold Fusion

Reds Only

2012 Signature Reserve Syrah
2013 Meritage
2014 Cold Fusion

2014 Meritage

Not to be confused with our 2013 “Estate” Meritage, our 2013 Meritage was created using the best fruit we could source from local vineyards. A blend of 33% Merlot, 33% Petite Verdot, 17% Cabernet Sauvignon and 17% Cabernet Franc, our Meritage is rich and ripe in the palate with notes of dark red and black fruits, chocolate and a hint of cocoa. The wine was allowed to age in bottle for two full years before release allowing the tannins to soften building structure and complexity in the palate. Although very drinkable now, our 2013 Meritage will continue to age gracefully and evolve over the next 3-5 years. – 120 cases produced

2017 Sauvignon Blanc

Our newest Sauvignon Blanc is arguably one of the best Sauvignon Blanc’s we have produced. In 2017 we decided to move our Sauvignon Blanc away from the minerally, herbaceous, grassy New Zealand style which we had produced in the past and more toward a fruit driven, softer California style. With the 2017 Sauvignon Blanc I think we achieved our goal. The wine is not as bitingly acidic as in prior years making it a little more enjoyable on its own rather than being more of a food-pairing wine. The fruit is also more prevalent with notes of pears, peaches and stone fruit in the nose and hints of mango, guava and pineapple in the palate. The mouth is soft and refined with a long, lingering, citrusy finish. – 96 cases produced

2012 Signature Reserve Syrah

In April we will celebrate the 10th year our winery and tasting room have been open. During that time, we’ve produced nearly 200 wines but only 5 wines we have labeled “Signature Reserve”. Our 2012 Signature Reserve Syrah is the 6th wine to be added to that collection. In most vintages, one or more vineyards will simply outperform others in grape quality. And in 2012 it was our estate Syrah vineyard that really hit the mark. An exceptional growing season contributed to a near perfect ripening curve yielding a small crop with intense berry aromas, crisp acidity and beautiful color. The wine was aged in 100% French oak for 27 months and then allowed to age in bottle for an additional 3 years. The resulting wine is rich and fruit forward with soft, supple tannins and a long, elegant finish. As with most of our wines, our 2012 Signature Reserve is meant to be enjoyed upon release, but will age beautifully for at least 4-6 more years. – Very limited production – Only 59 cases produced

2014 Cold Fusion

If there ever was a grapevine you could refer to as “happy”, it would have to be Grenache. This French Rhone variety grows pretty much anywhere, under any conditions. It produces big green, waxy leaves, a proliferation of fruit and looks, well just happy! It also produces some of the most aromatic grape clusters. Yes, aromatic! When the grape clusters flower (prior to berries forming) in roughly late May to early early June they give off the most incredibly rich, sweet aroma much like that of jasmine or honeysuckle. Walk through a flowering Grenache vineyard and you’ll be swept away by the incredibly rich, sweet aromas wafting through the vine rows. Grenache is sometimes made into a full varietal wine, but most often it plays a primary or secondary role in Rhone-style blends. Over the years we’ve experimented with our Cold Fusion wines varying the percentages of each of the varieties in the blend, and have found what we believe to be the sweet spot for this particular blend. Grenache dominant at 60% Grenache, with 20% Syrah and 20% Petite Sirah, our 2014 is ripe and fruit driven in the nose with a silky, round, soft palate of bright red berries, vanilla, and an underlying hint of exotic spice. A very easy wine to enjoy on its own, or with food. Personally, I think it pairs best with... a glass! - 122 cases produced