



# HAWK WATCH

AUGUST 2018

Well, here we are again on the leading edge of yet another harvest! But harvest 2018 is going to be a biggie for us. Our projections are that we'll harvest and crush at least 30 tons of fruit this year; a record for Hawk Watch! Our newly planted and grafted Tannat vineyard is coming into its 4th year so we expect it produce enough fruit to make at least 3-4 barrels of inky deliciousness! All of our other estate vineyard blocks have set record crop loads as well this season thanks in part to some creative changes we've been making to our watering and fertilizing regimen. This year we'll also be sourcing Zinfandel fruit from Galway Vineyard in Temecula for our 2018 Tinderbox and Hypnotica programs. We'll be obtaining a small amount of Viognier fruit from the highly regarded Palumbo Family Vineyards, and Mourvedre and Grenache from the spectacular, Prima Vineyard. I'm really looking forward to working with this fruit as it is some of the best Temecula has to offer. This is going to be a terrific harvest, so stay tuned!

This quarter, in your wine club shipment we have two new releases! Our 2014 "The Deep Six" has been waiting patiently for over a year for its moment in the spotlight, and that time is now! A blend of 50% Cabernet Sauvignon and 50% Syrah, the wine is truly starting to shine. It's soft and elegant on the palate with a solid dark fruit component and a backbone of firm but not sticky tannins. It has lots of aging potential, so if you can stand it, let it rest a little longer before popping the cork. It will likely peak in about 4-5 years and will continue to evolve during that time. Next, Sangiovese makes a return to our tasting bar after a brief hiatus. Big, juicy and ripe our 2015 Sangiovese is a powerful wine, with an abundance of food pairing opportunities! The wine is velvety smooth with notes of cherry, plum and vanilla on the palate. It too has excellent aging potential and should continue to age gracefully for at least 4-5 years. For our 3rd and final red, we're revisiting an old friend, our 2013 Estate Meritage. We rarely make wines from 100% estate fruit since our vineyard is so small and yields have historically been rather low. But in 2013 we were able to grow enough of the Meritage core fruit, we were able to call the wine "estate". A blend of 50% Cabernet Sauvignon, 25% Cabernet Franc, 13% Merlot and 12% Malbec the wine is really starting to come into its own. The small additions of Merlot and Malbec were added to enhance the fruit character of the wine and to add volume to the palate. The wine is very drinkable now, but will continue to improve for at least 5 years. So, wish us luck with Harvest 2018! It's going to be a good one, mark my words!

Mike & Lisa

## PIC OF THE QUARTER!

### Save these dates!

**\*Summer Blues Concert\***  
Featuring Bill Magee  
Saturday, August 25th

**\*Memorial Day  
Dollar Dogs!\***  
Featuring Lindsey Carrier  
Monday, September 3rd

**\*Summer Concert\***  
Featuring Michael LeClerc  
Saturday, September 15th

**\*Post Harvest Celebration\***  
Featuring John Rankin  
Saturday, November 3rd

Wine club members Hector and Teresa Arvizu composed this beautiful shot from their Los Angeles hotel room while on a brief "staycation" as they tried to escape the desert heat.



## Wine Club Selections

### Mixed Club

2017 Viognier  
2014 The Deep Six  
2013 Estate Meritage

### Reds Only

2014 The Deep Six  
2013 Estate Meritage  
2015 Sangiovese

## 2014 The Deep Six

What can I say? The Deep Six is one of the most enjoyable wines to make, and in my humble opinion, to consume as well! Overall the components are very simple; Cabernet Sauvignon and Syrah. That's it, nothing more. The tricky aspect of making this wine is getting the right vineyards selected for both components (in addition to our own estate vineyards, we also source Cab and Syrah grapes from 3 other excellent vineyards in the Temecula Valley), selecting the right oak to age the wine in (which is done before the grapes are picked!), and finally blending the two together to create a wine that is neither Cab, nor Syrah, but both! The reason that this wine is so delightful (another shameless self-promotion on my part...) is that the two components must complement one another, not overpower one another which is always a challenge. Cabernet Sauvignon from our hot Southern California vineyards tends to lean toward spicy, herbaceous aromas of green olive, rose petals and baked cherry pie with a palate of rich dark fruit, cinnamon and cedar. Warm climate Syrah on the other hand tends to deliver smoky, earthy aromas with ripe notes of blackberry, boysenberry and dark chocolate on the palate. When combined in the right proportions, the resulting wine can be mesmerizing. Enjoy our 2014 "The Deep Six" now, or cellar for 6-8 years. – 98 cases produced

## 2017 Viognier

If you've been around our tasting room in the past few years, you've probably heard me (or Lisa) talking about Viognier, and how much we love the varietal. Historically we've taken a "fruit driven, fruit forward" approach to making Viognier. The tropical fruit aromas of pineapple and mango with crisp, racy notes of citrus followed by a hint of peach and D'Anjou pair are magical. I've always shied away from oak and malolactic fermentation (the process that gives some Chardonnays their "butteriness") with our Viognier, but in 2017 I decided to take a stab at adding some complexity to the wine by introducing a little untoasted French oak into the fermenter, and allowing the fermentation to progress about half way through the malolactic process. The last thing I wanted was a buttery Viognier! My thinking was that untoasted oak is often used by winemakers during fermentation to allow more fruit expression to be drawn from the varietal, and with a kiss of malolactic I should be able to create a little mid-palate roundness and softness that our prior Viogniers have lacked. I'm actually quite happy with how this little experiment turned out! – 101 cases produced

## 2015 Sangiovese

I vowed that I would never delve into the realm of Italian varietal wines... Why you ask? I think it's mostly because I overdosed on cheap Chianti in my college days (Hey, for 10 bucks I could get a large pie and a gallon of Chianti! No brainer, right?!). After that experience, I couldn't take Sangiovese seriously and assumed all the other red varietal wines coming out of "The Boot" were just as uninteresting. But then I traveled to Italy with Lisa and discovered what Chianti REALLY is all about. Upon our return, we found a small single acre vineyard in Temecula that was growing some spectacular Sangiovese fruit, and we decided to give it a shot. We contracted with Brewer Vineyard in 2013 and upon release, the wine was a hit with our patrons! Fast forward a couple years and here we are, releasing our 2015 Sangiovese. Now, we all know that generically labeled "Chianti" (made from predominantly Sangiovese) can be that spaghetti/pizza gallon gulper, but there's another form of Sangiovese, called "Riserva". These Sangiovese's are rich, ripe, extracted, pack a fruit forward punch and have wonderful aging potential. Bottles from the regions of Brunello or Barolo are particularly spectacular. This is the style we attempted to emulate with our Sangiovese. Aged for 26 months in mostly French oak the wine is soft and juicy on the palate with bright fruit, crisp acidity and a long, elegant finish. Enjoy now or cellar for 5-7 years. - 77 cases produced

## 2013 Estate Meritage

We rarely are able to do this, but when circumstances permit we can re-release a wine that we took off our tasting menu many months ago to allow it a little more bottle age. We felt when we released our 2013 Estate Meritage that the wine, although very drinkable at the time could have used a little more bottle age to allow the wine to soften and become more elegant and complex. So, we made the difficult decision to remove it from our lineup last year and put it "to sleep" for a little while longer. We kept just enough bottles to re-release it to wine club when the wine was ready. Well, that time is now. The added cellar time has made a significant difference. The wine has retained its juicy, ripe fruit elements, but at 50% Cabernet Sauvignon and 25% Cabernet Franc, the spice bomb is also alive and well! The tannins are still a bit grippy, but the wine is definitely on the right path, and should continue to evolve and become more structured and complex in the coming years. Enjoy now or cellar for 6-8 years. – 100 cases produced

## Zena and Zoro's Mouser Blog



OK, something strange is happening around here. When Dad was moving barrels around the cellar

the other day, we saw him put 8 barrels aside and write "8B" on them with chalk. I wonder that means! Hmm.....