



WINE CLUB

HAWK WATCH

MAY 2019

Ok, now we've had enough rain for a while, Mother Nature you can stop. Seriously, stop. STOP! We need our vines to catch up! With all the winter and spring rain (we've had about 40"), the vineyard has come alive and is growing very aggressively and fast! We've never had 2-3 feet of growth on the vines this early in the year. And, we haven't even started watering yet! The good soaking we had over the past 4 months has really filled the root zones with moisture and the vines are really taking advantage of it! As for fruit quantity and quality, as long as this gradual warming trend continues, we are in for a fantastic harvest. Fingers crossed!

This quarter we're including in your wine club a couple of un-released wines; our 2016 Sangiovese and 2016 Hypnotica (Tinderbox fans should loooooove this one...). Also as the 2014 wines are reaching bottle maturity (meaning that they have been in bottle long enough to have recovered fully from the bottling process) there's one wine that, in my book stands out. Now, after gracefully aging in bottle for over two years, our 2014 "The Deep Six" is really showing well. The Syrah and Cab are fully integrated now and playing off each other beautifully. We are down to our last few cases, so we wanted to make sure each of you got a bottle! It has aging potential too, so if you can stand to lay it down for 3-5 years, your patience will be rewarded.



For those of you who have signed up for our Solo Barrique allocation program, you're in for a real treat this quarter! We're introducing our first ever 100% varietal Petit Verdot! With grapes sourced from a small half-acre Petit Verdot vineyard block in the Temecula Valley the wine is rich, ripe and juicy on the palate with a dark, rustic smokiness and a silky mouthfeel and long finish. For those of you unfamiliar with our Solo Barrique program, here's a quick refresher. Solo Barrique or "Single Barrel" is a wine club exclusive program we started last November. Each quarter we release a new Solo Barrique wine. Each wine is made from a single barrel that has been aged independently from the rest of the barrels from each harvest.

Over the course of 36 months of aging I use some exotic products and techniques to create wines that stand above the rest. Because these are single barrels wines, there are only 20 cases available from each barrel to purchase, so they're extremely limited. Only wine club members can taste and buy these bottles, and they go fast. Both November and February releases nearly sold out in less than 6 weeks! Wine club members can buy these bottles anytime they like (as long as we still have them available) or can reserve two bottles every quarter if they so choose. If you're interested in the program, please ask Lisa next time you're at the winery or give us a call at (951) 326-4692. Enjoy! - Mike & Lisa

Pic of the Quarter!



Wine club members Bob and Teri Spiegel snapped this beautiful sunset photo with their favorite Hawk Watch bottle on a recent trip to Morro Bay. Wow!!

Zena & Zoro's Mouser Blog



OK, so help us understand something. Every other day a mouse finds its way into the winery. We always leave mom and dad the best parts, but they don't seem to appreciate it. Talk about ungrateful! Sheesh!

Wine Club Selections

Mixed Club
(Grandfathered Original Club Members)

2017 Viognier
2014 The Deep Six
2016 Sangiovese

Reds Club

2014 The Deep Six
2016 Sangiovese
2016 Hypnotica

2014 The Deep Six

It always amazes me how when a wine is initially filtered and bottled it gets beat up and stripped of its aroma and flavor components, but only temporarily. The wine eventually returns to its former self, but it may take some time to come around. Sometimes that means a couple months, and sometimes that means a couple of years! Our 2014 The Deep Six is one of those late bloomers! Bottled in February 2017, it has taken this wine over 2 years to finally return to its former self. And boy, is it ever showing its stuff! Our blend of mostly Cabernet Sauvignon and Syrah has a spicy, earthiness in the nose with notes of crushed herbs, black pepper, and clove with a silky, soft mouthfeel and palate. I'm so pleased that this wine finally came around. That just goes to show you that patience pays off! - 98 cases produced

2015 Solo Barrique Petit Verdot

We've had several Petit Verdot varietal wines over the years, but I can count on the fingers of one hand the number of times we've encountered a truly great one. To me, that sounds like a challenge! To create a Petit Verdot varietal wine that is elegant, and graceful with silky tannins, depth, and complexity with long aging potential. Our 2015 Solo Barrique Petit Verdot pushes all these buttons. The wine is big, luscious and ripe with massive black fruit and dark spice in the nose, a grungy, smokiness, a silky mouthfeel and round, supple tannins. The finish is long and lingering. Our Solo Barrique wines are meant to age for 8-10 years. Although very drinkable now, this beast will continue to improve for years, so feel free to lay this one down for a while. 24 cases produced (1 barrel - Only 20 cases available for purchase)

2016 Sangiovese

I never thought we'd produce a Sangiovese wine. Why? Well, our experience with Sangiovese had been limited to cheap supermarket "basket" Chianti's that we'd skillfully pair with a frozen pizza or Ragu and pasta. We had never tasted or even knew what "Reserva" Sangiovese's were all about! Once we tasted our first "Reserva" we finally "got it". Sangiovese doesn't need to be a thin, light-bodied, pizza / pasta wine. They can be big, robust and ripe with intense, bright fruit elements and aromas of rose petals, cherry, and black raspberry. They can pair with a multitude of dishes, and our 2016 Sangiovese is no exception. Typically Sangiovese's are aged for 12 to 18 months in oak before being bottled. We extend that aging time to 26 months to try to add a bit more structure and tannin from the oak to help the wine age better. While many winemakers stick to traditional French oak for Sangiovese, we prefer to use about 30% American oak as well. American oak tends to add a little vanilla character to the wine which matches up to the fruit elements very nicely. - 96 cases produced.

2016 Hypnotica

We don't make Hypnotica ever year, in fact this is only the second vintage of this unique Syrah / Zinfandel blend. Zinfandel is in high demand these days in Southern California so to source Zinfandel grapes locally is often nearly impossible. Don't worry Tinderbox fans, we'll always have enough for you! It's just in those rare years when Zinfandel is readily available that we acquire enough to have a little left over to make this wine. Rich and full in the palate, Hypnotica is a big, robust red blend that screams "MEAT!" and "BBQ!" That's about as specific as we get with food pairings with this versatile wine. As my wife says, "What pairs best with Hypnotica? My lips!*" The roasted, smoky aspects of the Syrah combined with the ripe, juicy, fruit elements of the Zinfandel marry perfectly to create a wine that's awesome with or without a juicy steak. For those vegetarians and vegans out there, please see the asterisk (*) above! - 73 cases produced

2017 Viognier

Summer wouldn't be the same without Viognier. OK, sure I do enjoy a good bottle of Sauvignon Blanc during the warm season, but sometimes I'm hankering for something a bit more fruit forward. Not citrus necessarily, but stone fruits like pear, apricot, and peach. Toss in a little pineapple and coconut and well, you've got the tropics in a glass. This is what I LOVE about Viognier! Unfortunately many winemakers treat Viognier like they would Chardonnay. They create over oaked, super buttery versions of this beautiful variety which I believe detracts from and covers up the marvelous fresh fruit the grape brings to the table. Our Viognier pays respect to the fruit components with no oak aging and minimal butteriness (malolactic fermentation). The result is a summertime sipper that's fresh and fruity, with brisk acid and a long lingering finish. Maybe a little tangerine too? - 72 cases produced

STOP WINE ABUSE!

With hot weather coming, don't forget to take a cooler with you to put your wine in. If you don't have a cooler with you, feel free to bring your precious cargo into our tasting room while you visit. Don't leave your wine in the hot car!!