



## WINE CLUB

# HAWK WATCH

MAY 2020

Of the four newsletters we write every year, without a doubt our May edition is always the toughest. The vineyard is growing out of control, we're in our busiest quarter of the year (2nd), weeds are waking up, critters that like to eat grape leaves and stems are being born, and around the cellar it's semi-controlled pandemonium. When the coronavirus came to town and our doors were shuttered indefinitely by County mandate we were gravely concerned about our future. The only silver lining (if there was one...) in this dark, ugly cloud was the hope that by being closed we might have more time to catch up and make some serious progress on our master to-do list. Wow, were we wrong! The outpouring of support from our wine club members and guests has been nothing short of incredible. We actually have been more busy being closed than we would be open! With our free home delivery program, wine discounts, promotions and free in-state shipping, combined with the beautiful spring weather we've had (which the vineyard is really digging...) we barely have time to rest! Who would have thought! It is truly humbling to experience this level of customer loyalty and we are so grateful for your help during this difficult time. As of this writing we still are closed with no apparent County plan to lift the closure mandate. Our hope is that when the dust settles and (God willing) we're still here that you will continue to support small businesses everywhere. I for one am going to make a concerted effort to shop locally and resist the convenience and temptation to shop at big box stores. Our country is all about small businesses, and small businesses must survive if our country is to survive. Thanks again to all who are a part of our extended family and for your contribution and loyalty. We simply could not do this without you.

Mike & Lisa

### Pic of the Quarter!



Our first free home delivery was to wine club members and friends, Bjorn and Betty Lunde. Actually, it was in the parking lot at Baron's Market, but close enough! Bjorn's sign reads, "Life happens, wine helps". I couldn't have said it better myself!

### Zena & Zoro's Mouser Blog



We'll never understand humans. We turned 16 years old on May 1st. Our parents gave us special food as a gift. We didn't eat it because we're cats. It's what we do. We gave them a (partial) mouse as a return gift and they threw it away. Are they trying to get back at us for not eating our special food?

### COVID 19 Update

As of this writing the Board of Supervisors of San Diego County has made little notable progress on reopening wineries. They have formally requested that the State allow the Board to make their own decisions on reopening businesses in San Diego County without waiting for State direction. The Supervisory Board in Riverside County however has been much more aggressive and have begun to make strides to open "some" Temecula wineries. It seems that if Riverside County wineries can reopen, then so could San Diego Counties wineries. Unfortunately this is not the case in that each County has the authority to determine it's own fate and the fate of small businesses. It's a sad state of affairs, but there is little we can do about it. So until further notice we remain closed, except for wine pick up. We'll keep you posted as the situation unfolds.

## Wine Club Selections

Mixed Club  
(Grandfathered Original Club Members)

2018 Viognier  
2016 Sangiovese  
2015 Cold Fusion

Reds Club

2016 Petite Sirah  
2016 Sangiovese  
2015 Cold Fusion

### 2016 Petite Sirah

There's nothing "petite" about Petite Sirah. In fact just the opposite is true. Petite Sirah is most often, heavy, rich, ripe, inky and tannic. As such, it has tremendous aging potential. Our estate Petite Sirah vineyard has only been in full production for 5 years but has already begun to show that the fruit is very good. People often ask what the difference between Syrah and Petite Sirah are, and why "Syrah" is spelled differently. First of all, there is a relationship between Petite Sirah and Syrah. Petite Sirah (also called "Durif" after the scientist that created the grape) is a hybrid that is a cross of Syrah and a relatively obscure grape called "Peloursin". Both grapes originated in the Northern Rhone region of France. Why are they spelled differently? The jury is still out on that one. To be certain, Petite Sirah is not a "little" Syrah as the name might suggest. In fact, just the opposite is true. Petite Sirah's can be monster wines with an earthy, leathery, smoky character and luscious dark fruit in the palate. Our new 2016 Petite Sirah is all that, and more! Enjoy now, or cellar for 8-10+ years. 89 cases produced.

### 2015 Cold Fusion

We've experimented over the years with our Cold Fusion blend. What we have discovered is that our guests seem to prefer our Rhone blend with Grenache as the dominate grape. As a lighter, more fruit forward wine that makes sense. Grenache is loaded with fruit; from ripe strawberry, to tropical fruits to citrus it's the quintessential fruit bomb and it makes a beautiful wine on it's own. Enter, Syrah. Smokey, earthy, spicy, dark fruit, tobacco, leather...a perfect marriage with Grenache. Work in a little Mourvedre with it's wild, savory, gaminess and you've got a well balanced, complex bottle of wine. Our 2015 Cold Fusion is tasting wonderful now, but will continue to age gracefully for 4-6 years. 96 cases produced

*Due to the outbreak of coronavirus, many of our events have been cancelled this year. We hope that the situation changes in the near future, but for the time being please refer to our website for updates on our events.*

### 2016 Sangiovese

After over a year in bottle our 2016 Sangiovese is really coming into its own. Unless you've been living under a rock, you know that we strive to make big, rich, extracted reds with ripe fruit elements and subtle oak influence. A tricky thing to do with Sangiovese! The Sangiovese grape is much like Pinot Noir in that it is really sensitive to manipulation and needs to be treated with kid gloves. First, Sangiovese doesn't have the best color and seems to oxidize (turns red/orange or brick colored) easily. It's important to pay close attention to this during the winemaking and cellaring process. Oak selection is crucial as well. We like to use a combination of both French and American oak for our Sangiovese. The spice components we achieve in the finished wine come primarily from our use of French oak, and the soft, round vanilla elements we achieve with a moderate dose of American oak. The ratio is typically 70/30 French to American. We also have to be careful not to over oak our Sangiovese, so we use 40% neutral oak barrels (older barrels that no longer provide any oak character to the wine). This allows us to retain the beautiful fruit elements of the wine and prevents the wine from becoming overly tannic and sharp. When we produce a wine like this we prefer to stay away from the lighter Chianti version (thin, simple, low alcohol) and opt instead for a bigger, fuller, more complex version. That means thinking outside the box a bit, and taking some risks. But then again isn't that what life is all about!? Enjoy now, or hold for 4-5 years. 96 cases produced.



### 2018 Viognier

Summer is almost here and as such, my mind wanders to those crisp, refreshing, fruit forward whites and roses that are a go-to for many when the weather turns warm. Of all the whiter varieties out there, I tend to gravitate toward Viognier. I just love the tropical fruit aspects of this variety. From fresh pineapple to citrus to stone fruits and melon, Viognier packs a fruit punch like no other. Allow some of the wine to go through malolactic conversion (turning harsh malic acid into softer lactic acid), and a little French oak during fermentation and you have a wonderful bottle of wine that not only tastes beautifully in it's youth, but will continue to age gracefully in bottle for several years. Our 2018 Viognier is no exception. Enjoy now or cellar for 2-3 years. 47 cases produced.