



WINE CLUB

HAWK WATCH

NOVEMBER 2020

Well, another successful harvest is in the record books! This year was a bit unusual in so many ways that even harvest was unique. This season we chose to only harvest our estate fruit and purchase very little from our other go-to vineyards in Temecula. Although we knew our vineyard was too small to produce anywhere near the 25-30 tons we typically crush each harvest, we thought we would focus on a smaller estate harvest to see how much fruit we could squeeze out of our vineyard. Although the 11 tons we got is not all our vineyard is capable of producing, what we got was nothing short of spectacular. The clusters of grapes from all varieties were large and juicy with great color and high sugar. It was arguably the best fruit we've gotten from our vineyard. We'll see if that holds true 28 months from now when we bottle the finished wines! Don't screw it up Mike!

Well, 2020 has been a crazy year. Covid-19 has changed our lives in so many ways and made us truly evaluate what's important in our lives. Whoever thought that to wear or not wear a mask to slow the spread of the disease would be something that would divide our nation. Who would have thought that 9 months after the first state mandates came down from Sacramento that we would still be struggling to get a handle on this pandemic. Who would have thought that the presidential race would play out the way it did (and is still playing out). However through it all Hawk Watch, unlike many small businesses has survived. We've paid our bills, stayed open, not altered our tasting room hours, not changed the days we're open, and have not raised our wine prices. And we've done this all while having to comply with some very challenging state mandates and directives. That's a testament to you, our wine club members. We understand that wearing a mask, maintaining social distancing, and having to sanitize constantly is a royal pain. But if we are to remain open we must comply. Staying open is in everyone's best interest, and we are very thankful each of you that's visited our tasting room over the past 9 months has complied with the mandates. It's a small price to pay to stay afloat. Small businesses are what made America great and what continues to be the lifeblood of this nation. Patronizing and supporting small businesses is vital in times like these. So, thank you for your unfailing support and cooperation in keeping our little piece of heaven in business. Now let's kick this pandemic thing in the *^#!*, and get back to normal. What ever that is!!

We hope you all have a safe, healthy and enjoyable holiday season with friends and family. Let's make 2021 the best year ever; just don't forget to wear your mask...

Mike and Lisa

Zena & Zoro's Mouser Blog



I have fur mats. Lots of them. Mom and dad tried to keep up with them, but it was a losing battle. The older I got, the less I would clean my fur, and well now I have mats. Honestly I'd prefer to think of them as dreadlocks...mon...

Pic(s) of the Quarter!



2020 was a fantastic year for Hawk Watch Estate Syrah!!!

Wine Club Selections

Mixed Club (Grandfathered Original Club Members)

2016 Syrah
2015 Inversion
2018 Sequoia

Reds Club

2016 Syrah
2015 Inversion
2017 Hypnotica

2016 Syrah

A bit easier on the palate than our typical big, robust Syrah our 2016 is full of raspberry and cherry fruit on the nose with an interesting herbaceous, spicy note on the palate. The finish is long and elegant with more earth and spice following through. We held off officially releasing our 2016 Syrah because we wanted to give it a little more time in bottle to really come into it's own. It has, and is tasting really beautifully now. With the holidays right around the corner this wine has lots of potential to pair well with savory, rustic dishes. - 98 cases produced

2015 Inversion

Bottled nearly 3 years ago, our 2015 Inversion was initially released to wine club in February of this year, but it has never been released to the public. Holding true to the "member exclusivity" of this wine, we are releasing it again only to wine club. Having aged an additional 9 months has worked wonders with this wine. The firm tannin's I mentioned in our February newsletter have softened a bit, and the integration of the 4 grape varieties that comprise the blend has progressed beautifully. The wine is rich and juicy with an array of fruit and spice in the nose and the palate. It's a beefy wine that can stand up to big hearty dishes and rich sauces. Perfect for the holidays -88 cases produced (wine club exclusive).

2017 Solo Barrique

Malbec

Please see attached card describing our 2017 Solo Barrique Malbec and the vineyard from which it was produced

2017 Hypnotica

I love this wine. The blend is almost always 50/50 Syrah and Zinfandel. It sounds simple enough to make (...it's 50/50, how hard could it be, right?), but what happens throughout the 24 months of barrel aging is a tad more complicated if we're going to be able to strike that unique balance of fruit, earth and spice that make Hypnotica what it is. We don't grow Zinfandel. With our elevation and uncertain summer weather, Zin struggles to ripen completely; or not as completely as I prefer. So, we source it from two vineyards in Temecula that grow spectacular fruit. Our estate Syrah fruit is used primarily for our varietal Syrah wine and our Cold Fusion Rhone blend. That leaves precious little estate Syrah for the Hypnotica blend. I typically source Syrah from one of three unique vineyards in the Temecula valley for the blend. Selecting which vineyard to source fruit from is the first challenge. Following that is the barrel selection for each of the varieties (which is quite different between the two). Syrah loves French oak, with medium+ and heavy toast levels. Zinfandel prefers American oak with a medium toast level. Finding the right balance is tough, especially with the variables you would expect one growing season to the next. It's a fun wine to experiment with, but in the end we always seem to return to 50/50. - 106 cases produced.

2018 Sequoia

Rose' and turkey? Rose' with ham? Yes please on both counts! Sequoia is truly the quintessential holiday wine. It pairs perfectly with holiday fare of just about any type. Drier than Sequoia's of the past, our 2018 holds the sugar level at 0.8%; just enough to gracefully pull the luscious Grenache fruit to the forefront without making the wine sweet. By design, the acid is also lower than most rose's. Acidic wines can be difficult to enjoy without food, and I for one enjoy a glass of wine on it's own... often. So this holiday season whether pairing wine with turkey, ham or cranberry sauce, or just pairing it with a glass.... relax, enjoy and unwind and let Sequoia be a part of your holiday gathering! - 83 cases produced

No Excuses!!

As many of you may have noticed in our last newsletter, there were several spelling and grammatical errors. My sincere apologies for putting forth such a poorly edited document. - Mike