



WINE CLUB

# HAWK WATCH

FEBRUARY 2021

COVID.... Everyone who is sick and tired of hearing and seeing this word, please raise your hand...I'm going to guess you raised your hand.... Purple tier, red tier, orange tier, blue tier, ICU beds available, ICU beds occupied, positive test results, negative test results, number of tests administered...UGH! Thank God we have wine! I'm certainly not trying to make light of the pandemic. Many of us have either had the illness ourselves or have a friend or loved one that has had it. Unfortunately the topic is something we don't seem to be able to get away from. Personally, I would rather talk about ANYTHING but the pandemic, even politics! Well, maybe not that... In a way though it's important to stay apprised of what's happening out there, and what mandates are being imposed upon businesses, who's complying, who's not. So, I thought I might take this opportunity to tell you where we stand, what measures we're taking to combat the spread of the virus, and what we anticipate for the future. First, it's important to remember that our winery is located in San Diego County, not Riverside County. Each county has been given the latitude to apply and enforce (or not enforce) the state mandates. So how the mandates are being handled differs county to county. San Diego county is one of the most conservative and cautious counties in the state when it comes to the application and enforcement of the mandates. Riverside county, not so much. So, just because a restaurant, bar, brew pub or winery is open in Riverside county does not mean those businesses will be open (either partially or completely) in San Diego county. As it stands now, San Diego county officials are allowing wineries to be open for outdoor consumption of wine. Inside wine tasting or consumption is still not permitted. There is no food requirement for wineries. We are also required to reduce our seating capacity, encourage groups of more than six guests to break their group up and sit at separate tables. Masks or face coverings must be worn when standing or moving about inside or outside of the winery. Face coverings can be removed once seated. We have a touch free hand sanitizer dispenser at the front door, and bottles of sanitizer in our restroom, and in our tasting room. We sanitize and clean tables and chairs after each use, and clean all horizontal surfaces, door handles periodically through out the day. We limit the number of guests that may be in our tasting room at one time to four. We offer table service for bottles, glasses and tastings. Our wine tasting notes and flight menus are meant to be disposable to prevent their reuse. Compliance is not easy, but after being "fully" open last year for only 9 weeks we feel compliance is the only way to ensure our continued survival. So, whether you agree or disagree with the protocols and mandates, we hope you understand our position and will continue to support us as you did in 2020. - Mike & Lisa

## Pic of the Quarter!



The Four Musketeers - Lisa, and her good friends Laurie Appleton, Robin Mulvehill, and Carole Degnan enjoy an afternoon of beautiful weather and wine at California Outdoor Resorts! Keep those bottle pics coming! Send them to us at [mike@hawkwatchwinery.com](mailto:mike@hawkwatchwinery.com). We'll put them on the TV screen in the tasting room and may even select one for Pic of the Quarter!

## Zena & Zoro's Mouser Blog



We are NOT in the purple tier because we've been practicing sanitation for years. So, we're putting ourselves in the orange tier. Or wait, is it blue? Is there a red tier? Oh whatever, we're in the tier that lets us sleep all day and eat treats every half hour. Whatever tier that is...

## Wine Club Selections

**Mixed Club**  
(Grandfathered Original Club Members)

2017 Sangiovese  
2015 Cold Fusion  
2018 Sauvignon Blanc

### Reds Club

2017 Sangiovese  
2015 Cold Fusion  
2016 The Deep Six

## 2015 Cold Fusion

Over our 13 years of operation we've submitted several wines to Wine Enthusiast Magazine for an objective review and score. Our two highest scoring wines have been.... you guessed it! Our 2011 Cold Fusion, and now our 2015! Both were reviewed and rated 92 points. After we received the review (last month) we took a look at inventory to see if we had enough of our 2015 left to include it in our February wine club package. And we did! This wine is peaking right now, so don't hold onto it for too long. If you are planning on laying it down, don't exceed 2-3 years. We make our Cold Fusion with the dominant grape being Grenache. A little estate Syrah adds a spicy character, and with a touch of either Mouredre or Petite Sirah we elevate the wild, gamey elements as well. Together this is the quintessential wine to have with grilled or smoked meat. As the review states in Wine Enthusiast Magazine, "[This wine will pair well with]....barbecued anything!" - 96 cases produced

## 2018 Sauvignon Blanc

Warning! We're down to our last 8 cases of 2018 Sauvignon Blanc! So, before we run out, we're sneaking one last bottle into your wine club shipment! Bright and crisp, and loaded with citrus in the nose and palate, our Sauvignon Blanc is a crowd favorite for pairing with soft cheeses, spring salads, and just about any light fare. Or better yet, ask Lisa about her Sauvignon Blanc Lemon Chicken Pasta recipe!! It's an absolutely phenomenal recipe with the acid from the lemon and Sauvignon Blanc coming together in a creamy white sauce ladled over a baked chicken breast, served atop a twist of angel hair pasta with Parmesan baked asparagus. OH MY!!!

## 2017 Sangiovese

Well, I hate to say it folks, but this will be the last Sangiovese we release for several years. Sangiovese has grown in popularity and has become a difficult grape variety to find locally. Sangiovese wines run the gamut from light, fruit forward spaghetti wines to big, robust Chianti Reserva-style beasts. Our 2017 Sangiovese fruit was sourced from a single-acre vineyard in Temecula. The vines produce beautiful, fat, juicy clusters and production is limited to just 2 tons for the one acre block. As such, the resulting wines are very intense with incredible varietal character. Even though Sangiovese is often only barrel aged for 12-16 months, we age ours for a full 27 months using a combination of French and American oak. The wine was bottled in April 2020 so has developed in bottle for nearly a year resulting in a wine with a soft elegant palate of fruit and spice, firm tannins and a long, lingering finish. Enjoy now, or cellar for 5-6 years. - 96 cases produced

## 2016 The Deep Six

Never shall there be Rhone grape varieties in a Bordeaux wine, and never shall there be Bordeaux grapes in a Rhone wine. Well, so say the French... In America however, we do things a little differently. We aren't bound by these types of constraints and are free to experiment to our heart's content. So, in the true spirit of experimentation, we "deep six-ed" the idea of keeping Bordeaux's and Rhone's apart and created "The Deep Six"; a Bordeaux dominate blend. This is always a fun wine to make and as such the blend is very different each year. In fact our first vintage of this wine was a blend of 5 varieties of grapes! Our 2015 vintage commanded a 90 point score from Wine Enthusiast, so we're really hopeful that our 2016 does as well. Time will tell! Enjoy now or cellar for 5-7 years. - 103 cases produced.

## 2017 Solo Barrique Cabernet Sauvignon



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