



# WINE CLUB

# HAWK WATCH

FEBRUARY 2022

So, how long has it been since you paid a visit to the local library? You know, that big architectural wonder with books inside? Or if you're old enough, wooden drawers full of index cards showing where your book was to be found (that small, square thing made of paper and cardboard with words inside...) and microfiche? Micro what?!! Aw heck, look it up... These days I have more books on my eReader than were available at the public library! Shoot, yesterday I heard that the current simple calculators have 15 times (yes, 15x) as much computing power as the early computers that took Apollo 11 to the moon and back. Crazy times... Well, to me libraries are a fond memory (well, except the hours and days spent there studying for the SAT's...) Libraries were a place to bury yourself in; stuffed way, way in the back so you could really get into what you were reading, or researching. And it was a way to get away from all the hustle and bustle of everyday life. Recall, "SHHHH".... ahhhh, silence; so magical.

Being the nostalgic fool that I am, I really miss going to the library. I'm always too busy now, or the library isn't close enough, or (fill in the blank with any lame excuse). So, in the interest of simplicity, I decided to bring the library concept to Hawk Watch. Although we don't have library books per se, we do have library wines. These bottles are older vintages that we've been saving and aging. Only a case or so exists of each wine. Come to think of it, bottles of wine come in cardboard cartons and they have paper labels with words printed on them, sooooo they're kind of like books I suppose... Therefore, effective immediately, upon the purchase of one or more library wines you'll receive a "library card". (Sorry, prior library bottle purchases don't count.) Each time you purchase a bottle of our library wine we will "hole punch" your library card.

Get 6 punches, and your next library bottle is free. Yes, free! You will also notice that our library wine bottle price is a flat \$45. Why so low? Well, I know there are plenty of wineries that slap \$100+ price tags on library bottles, but we follow the same commitment and philosophy we have always followed: We'd rather provide a customer 2-3 bottles of wine for \$38 apiece so they can share with family and freinds than sell them a \$100 bottle of wine they will no doubt shove into their wine rack for a special occasion (which may never happen.) When it finally does, the bottle may be over the hill and not a pleasant experience. So that's what this program is all about. Wine is made to drink and enjoy, not sit on a shelf collecting dust. There will be new wines added to the library each month, so there will always be something new or different on the shelf. It should be a lot of fun for everyone! ~ Mike & Lisa



## Where's My Wine?

*Recently we've had several new wine club members ask if they could pick up their wine club shipment before the pick up weekend. The simple answer is no, but let me explain. Our winery building has a capacity to hold about 500 cases of wine. Most of these cases are current releases. We store all of our bottled, but unreleased wines (currently 2017, 2018 and soon to be 2019) in a temperature controlled warehouse in Temecula. We store over 2,500 cases there typically. So, when wine club rolls around each quarter we make an appointment at the warehouse to pick up the new wine club wines a couple days before the wine club weekend. We can't take the wine any sooner simply because we don't have anywhere to put it! The earliest we will ever have your wine club package ready is the Friday of wine club pickup weekend. We know this can be a hassle, so we really appreciate your understanding.*

## Zoro Exclusive Expose



First, let me apologize for my sister's "attitude" in the last last Mouser Blog. She always has a bee in her bonet these days. Appartly she doesn't like it when I lay on top of her in her bed, or eat her food, or drink her water... Unlike her, I'm totally chill. Heavily matted, but I prefer to think of them as dreads... Ja' Mom!

## Pic of the Quarter!

^ A mystery wine club member discovers an alternative use for his Covid mask. ^ "blind tasting" anyone?



## Wine Club Selections

### Mixed Club

(Grandfathered Original Club Members)

2017 The Deep Six  
2018 Cabernet Sauvignon  
2018 Sequoia

### Reds Club

2017 The Deep Six  
2018 Cabernet Sauvignon  
2017 Exotica

## 2017 The Deep Six

Never shall there be Rhone grape varieties blended into a Bordeaux wine, and never shall there be Bordeaux grapes blended into a Rhone wine!! Well, so say the French... In the United States 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". This is always a fun wine to make, and each vintage is unique; the flavors and aromas can be very different each year. The blend is typically 50/50 Cabernet Sauvignon and Syrah with little variation year to year. A 50/50 blend just works! Why mess with a good thing! We're very specific however as to which vineyards we will source fruit from for this wine. Typically we'll use our estate Syrah fruit and one of two Cabernet Sauvignon vineyards in Temecula. Of course I could tell you which two vineyards, but then I'd have to...well, you know. Massive fruit and spice on the nose with a rich full palate, our 2017 The Deep Six is everything we were hoping for. Enjoy now or cellar for 5-7 years. - 97 cases produced.

## 2018 Sequoia

Sequoia is truly the quintessential spring time wine. Granted we're a bit early with this one, but we were running very low on inventory and wanted to make sure you each got a bottle before the spring arrived. This rose also marks the end of an era. For years our wine club members who enjoy rose' have been asking us to make the wine completely dry. Our next Sequoia release will be dry so it will appeal to a larger audience. The 2018 Sequoia isn't sweet though. At a meager 0.8% sugar, it technically falls into the "dry" category. However our next release will be even drier at about 0.4% sugar. It will be an interesting comparison! Our Sequoia rose is always made with 100% estate grown Grenache fruit. It explodes with fresh strawberry and papaya on the nose with notes of mango, watermelon and vanilla on the palate. Spring and summer in a glass! Enjoy now, or hold for 1-2 years - 83 cases produced

## 2018 Cabernet Sauvignon

The summer of 2018 was hot, dry, and difficult. The vines stressed due to the heat and very low humidity. Water evaporated from the leaf surfaces as fast as I could put it in the ground. A shady leaf canopy to keep the fruit a bit cooler was definitely the order of the day. Unfortunately a shady canopy also comes with a few challenges. A thick, leafy canopy reduces air flow around the fruit which in turn increases the vine's susceptibility to mildews and molds. A shady canopy also may not allow enough sunlight to penetrate the leaf cover to expose the fruit to light. Grapes need sun and warmth to ripen. Finally, the natural chemical compound "methoxypyrazine" (the bell pepper aroma) can exist in large quantities in Cabernet Sauvignon fruit. Some bell pepper element can be welcome, but too much can be over-powering. As fruit ripens the methoxypyrazines "burn off" and are reduced in concentration in the fruit minimizing the green bell pepper aroma. So, cutting the canopy back has it's pros and cons. It's a real balancing act with Mother Nature holding all the cards. Fortunately, in 2018 we were able to dial these elements in and the vines produced beautiful fruit. Our 2018 Cabernet Sauvignon is a huge triumph from a very challenging growing season. Enjoy now or hold for 5-7 years. - 94 cases produced

## 2017 Exotica

To be clear, this wine is named "Exotica" not, as so many guests would like to believe, "Erotica". There's no way I could get that label approved by the federal government!! Yep, every label has to be approved before it can be used. A blend of Syrah, Merlot and Malbec our latest edition opens with rich, aromatic layers of rose petals, cedar, and a hint of wood smoke. The palate follows with juicy black fruit framed by tannins that are now becoming softer and more elegant. The finish is long and lingering with the fruit carrying through to the end. This wine is an interesting wine to make because we typically make this blend after our core wines are assembled. The wine basically starts out as a "kitchen sink" blend with what's left over. That's where the fun/challenge begins! We carefully add and subtract minute amounts of each wine until we hit the perfect blend. We typically won't use all the wines in the blend, but usually at least 3-4 of them. To me the art of winemaking is blending; filling the "holes" in a wine to improve it's balance, structure, complexity, palate, bouquet, finish, and a myriad of other attributes. Only after all the holes are filled do we arrive at the final blend. It takes a long time, but the end result is a skillfully crafted piece of art; something truly exotic! Enjoy now or lay down for 5-7 years - 98 cases produced



Please see our 2018 Solo Barrique Malbec card for details and descriptions of this wine and vineyard.