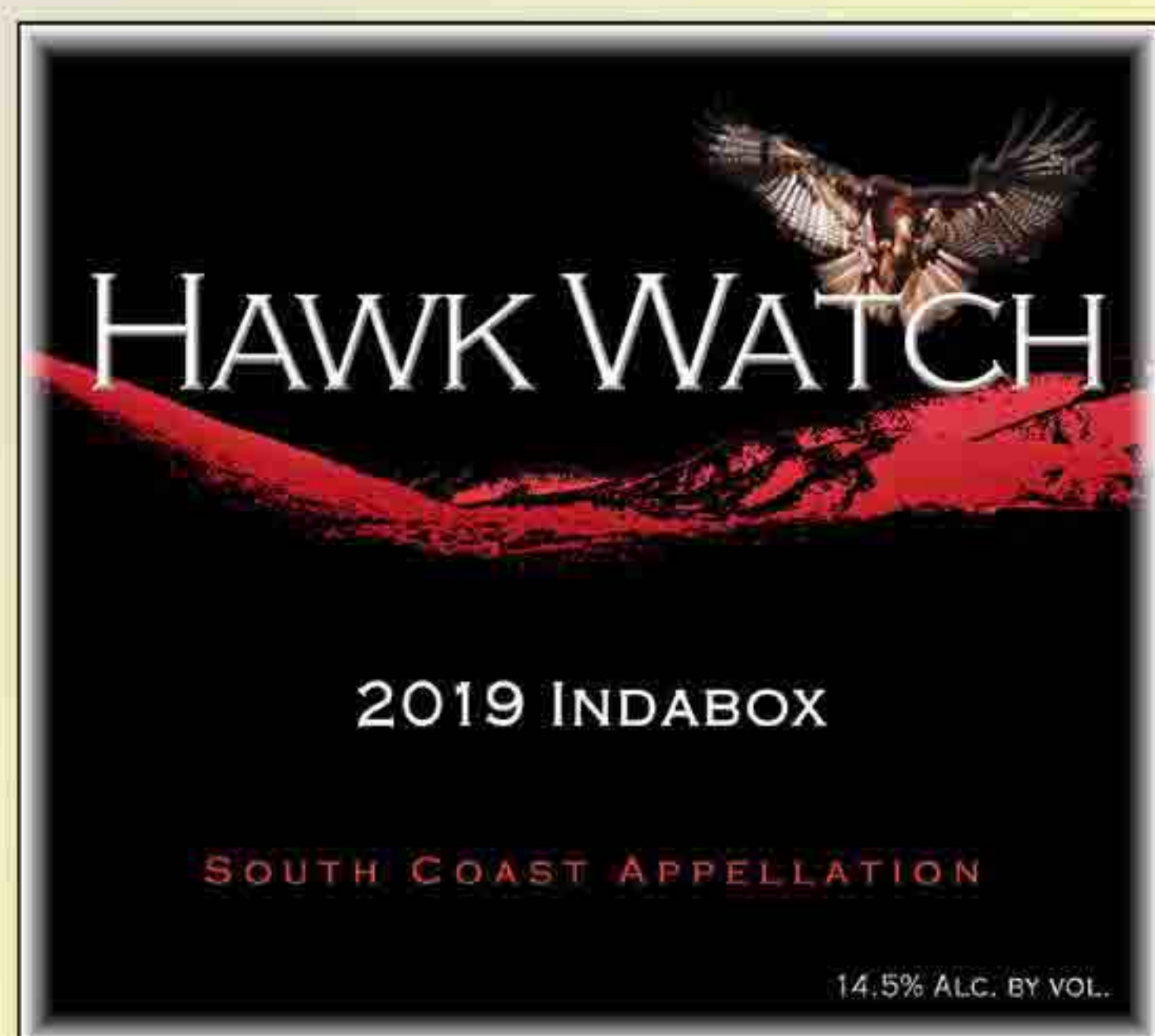
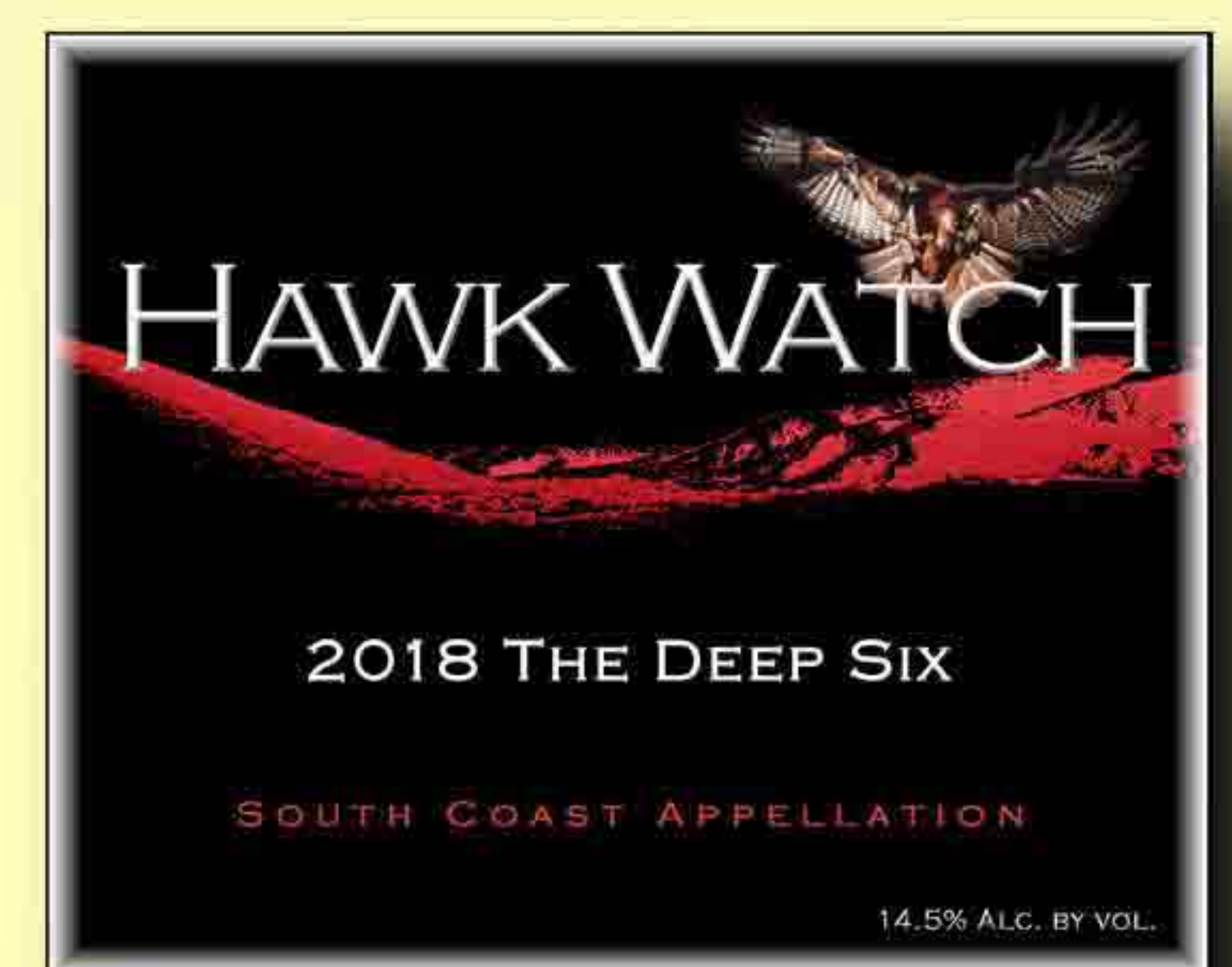


In our 15-year history we've made a exactly 3 full varietal Cabernet wines. That's it. I have always struggled with this grape. Cabernet Franc can have a tendency toward vegetal aromas and a thin palate. I guess that's why we don't always make a varietal Cab Franc. In my opinion Cabernet Franc needs to ripen completely before being picked. Often the sugar content of the fruit will rise to the point of ripeness, but the aromas, flavors and other elements are not yet fully developed. What that equates to is a tough decision having to be made. Do we pick the fruit because we don't want the alcohol to get too high (the higher the sugar content of the grapes, the more potential alcohol you'll have in the finished wine), or do we let the fruit hang and let the sugars climb beyond the "comfort zone" to try to eliminate some of that veggie element knowing and accepting that the final alcohol will be a bit high? Well, as you may have surmised by now, I'm not a conservative winemaker. Walking that razor's edge with nearly every wine we make is what makes this job fun and at the same time very challenging. Our decision to let the fruit hang in 2019 paid off as the bell pepper and jalapeno aromas fully integrated with the other fruit and aroma compounds. Sometimes rolling the dice pays off! Enjoy now or hold for 6-8 years - 94 cases produced

What can I say? The Deep Six is one of the most enjoyable wines to make, and in my humble opinion, to consume as well! Overall, the components are very simple; Cabernet Sauvignon and Syrah. That's it, nothing more. The tricky aspect of making this wine is getting the right vineyards selected for both, picking the right oak to age the wine in, and finally blending the two together to create a wine that is neither Cab, nor Syrah, but both! The reason that this wine is so delightful (if I do say so myself...) is that the two components must complement one another, not overpower one another which is always a challenge. Cabernet Sauvignon from our hot Southern California vineyards tends to lean toward spicy, herbaceous aromas of green olive, rose petals and baked cherry pie with a palate of rich dark fruit, cinnamon and cedar. Warm climate Syrah on the other hand tends to deliver smoky, earthy aromas with ripe notes of blackberry, boysenberry and dark chocolate on the palate. When combined in the right proportions, the resulting wine can be mesmerizing. Enjoy our 2014 "The Deep Six" now, or cellar for 6-8 years. – 98 cases produced



Cabernet Sauvignon is arguably the most recognized and consumed variety of wine on the planet. Everyone that has ever put a wine glass to their lips has at one time or another enjoyed a glass of Cab. Cab is versatile, Cab is easy, Cab is cool and classy. The trouble is Cab can also be one-dimensional, uninteresting and well, kinda boring. Too many winemakers in my humble opinion take a hands-off approach to Cabernet Sauvignon; which is fine if the wine is perfect the way it is. That rarely happens with any wine. There are always little tweaks that need to be made to improve things like fruit expression, mouthfeel, complexity, structure, etc. That's true with any wine. But sometimes, on the rare occasion a hands-off approach is warranted. Our 2019 "Indabox" is an example of this rare occurrence. Although we pride ourselves in creating wines that are often "outside the box" as they say, for this one we felt staying "in the box" was warranted. Get it? Extremely limited – 42 cases produced

Initially planted to Sauvignon Blanc vines in 2004, the vines were grafted to Malbec in 2009 and additional plantings were made in 2011 in a small block adjacent to our winery parking area. Comprising 450 vines covering approximately a half acre, our estate Malbec is a high yielding clone coupled with a vigorous rootstock. Half the vineyard is planted in deep, hard granitic soil. The vines are naturally stressed as a result and require a lot of patience, diligence and care during the growing season to ensure they get enough water to allow them to flourish. The other half of the vineyard is planted in sandy, loamy soil that allows deep water penetration and relatively easy growing conditions. The challenge with this block is ensuring the vines don't become overly vigorous and overgrown. Through the judicious application of water and nutrients with both Malbec blocks, we achieve a complimentary balance between the two that results in a moderate to low yielding crop of medium sized clusters with small berries of spicy, rich, intense flavor. Our 2016 Solo Barrique Malbec is a perfect representation of this balance with dark fruit and earthiness in the nose followed by rich, black cherry and blackberry notes on the palate with hints of leather and smoke. Enjoy now or allow to age for an additional 8-10 years.





HAWK WATCH

MAY 2023

We started our wine club in the Spring of 2009. Since then, I've written a newsletter to accompany our wine club releases every quarter for 14 years. That's 56 consecutive newsletters! Have you any idea how hard it is to come up with something creative, interesting and new that many times in a row?! Well, it's nearly impossible! Last quarter (February) I failed to write a newsletter for the first time. It wasn't really due to a lack of anything interesting to say; if you know me, you know I'm never at a loss for words. It was more of a motivational thing. Zena and Zoro (our beloved winery cats) have always been a source of happiness and in a very real way, motivation for me. I know that may sound strange, but if you have ever had a pet you love, you probably get it. They have been with me every day since we opened in 2008. They've been there walking all over my notes and purring as I (unsuccessfully) attempt to work on the wine blends every year. They've both fallen asleep on my lap while I enter cellar log data into my laptop. I've gazed in amazement at the agility of Zoro as he bounded from barrel to barrel 12 feet off the ground like some over-caffeinated, possessed chinchilla. And I've joking referred to Zena as she lay sprawled out on the concrete floor as our resident manatee. Yep, I miss them; I miss them a lot. When they both passed away last year, much of my happiness and motivation fell away and I lost interest in writing the newsletter among other things. How could I write a newsletter without the "Zena and Zoro Mouser Blog?!" It just wouldn't be the same.

After skipping the newsletter in February I was reminded by several wine club members that the newsletter was as much about the wines as it was Zena and Zoro. This was the slap of reality I needed to stop wallowing in self-pity and get back on the damn horse. Jackie and Mike's pup, Kodi has helped tremendously in that respect too as his periodic presence in our tasting room brings a whole new dynamic and enthusiasm to our operation. He's not there every day we're open, but when he is he brings a lot of happiness and smiles to the faces of our guests. So, this quarter, my motivation to write has returned. Unfortunately, I didn't come to this revelation until early this morning so I'm a little late to the party. As I write this it's 3:26 am Saturday morning, May 13th. The show must go on! So, I'm dedicating this resurrected newsletter to our two feline mascots and Kodi. The newsletter will be a bit shorter than usual, but I hope it will suffice. I kinda ran out of time on this one. Btw, be on the look out for three new wines coming out over the next couple of years. They're affectionately named "Zena, Zoro, and of course Kodi", I hope you enjoy our current wine selections this quarter. - Mike

