

Hawks View

C E L L A R S



DEAR MEMBERS AND FRIENDS,

Thank you from the bottom of our heart for the heartfelt *Welcome to Oregon!* we received after the purchase of this hidden gem. We have enjoyed meeting some of you and look forward to saying hello to all of our members at one of the pickup parties.

First, a summary of the results of the Member Survey: Most of you asked us for extended hours, more parking, BIG reds, and to keep the small family-owned atmosphere of Hawks View. Some of you asked for fewer kids, better food selection, more events, crowd control at pickup parties, winery tours, and a members-only area. Universally you like our wines and find them to be a good value.

In response to your feedback, we have extended operating hours until 7 p.m., are working on the parking issue, have found some great Oregon Syrah for the big red, and will of course maintain the family feel of the winery.

As I write this in mid-September, we are planning to begin harvest within the next few weeks. All indications are that we will have another stellar vintage. The growing season started late and was hotter than normal, but our deep rooted, mature vines handled the stress well and the fruit looks, well, perfect.

Stay tuned for some forthcoming events, and the release of some new and exciting wines.

Cheers and see you soon at the winery,

Hawks View

CELLARS

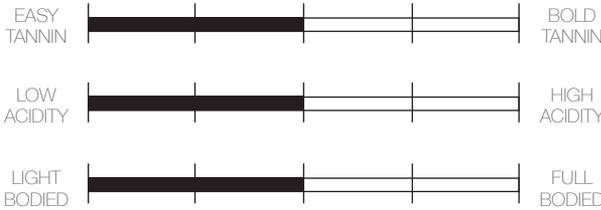
FALL SELECTIONS

2016 Hawks View Pinot Noir

FLAVORS & NOTES: blackberry, cherry, pine spice, cinnamon

HARVEST DATE: September 10th – 24th, 2016

QUANTITY PRODUCED: 1,305 cases



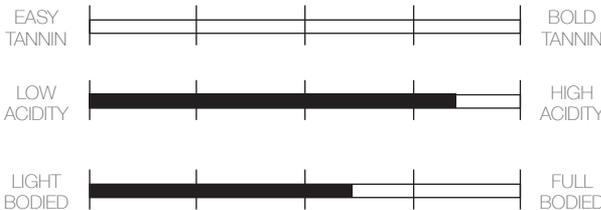
Included in shipments for Silver, Platinum and Hawks View Wine Club Members.

2016 Cellar Series White Pinot Noir

FLAVORS & NOTES: fresh stone fruit, ruby red grapefruit, honeydew

HARVEST DATE: September 5th – 15th, 2016

QUANTITY PRODUCED: 950 cases



Included in shipments for Hawks View Wine Club Members.

Hawks View

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MEET THE WINEMAKER

I am a scientist by training and a passionate winemaker. While studying Biochemistry and Food Science at Purdue University, I fell in love with wine, especially Oregon Pinot Noir. After graduation, I traveled to the Willamette Valley hoping to start a career in winemaking. After harvest experience at Panther Creek Cellars and Montinore Estate, plus a temporary stint as a brewer at Golden Valley Brewery, I found a Cellar Master position at Willamette Valley Vineyards. I spent 12 years there making wine from estate vineyards, eventually rising to Head Winemaker. I then transitioned to A to Z Wineworks as Red Winemaker for the large Pinot Noir program. These experiences have taught me how to coax the very best from every vineyard, and to make the wine a true expression of the place it was grown. Rather than making great changes to winemaking at Hawks View, I will continue to make the excellent wines that the vineyard and vintage will allow, and manage the winery and the vines in a sustainable way. I look forward to engaging with all of you to talk about and taste some of these wines very soon.

-Don Crank