



DEAR MEMBERS AND FRIENDS,

By now most of you will have enjoyed a glass of wine on the new deck. Some of you expressed concern that the new tasting room building would reduce the amount of outdoor space in the lawn area, so we decided to replace this “lost area” with the new deck. I think the deck will become my favorite place to hang out and enjoy the amazing views of Mt. Hood (*on a clear day*).

Meanwhile, we are still battling with the building department, our architects and contractors to start construction on the tasting room. As a result of the delays we have decided to postpone groundbreaking until after the season, sometime in October, for the summer enjoyment for our loyal members and guests. We should be done with it by spring 2020.

The crush pad roof and new barrel room, which has been delayed due to issues with the slow issuance of the construction permit by Washington County, will hopefully be almost done by the time you read this. Our gifted winemaker Don Crank III will be able to crush grapes out of the rain this harvest season. The new barrel room will accomplish two things: it will free up the existing barrel room (*under the tasting room*), for more barrels at a warmer temperature, and will open the space for fun small events, like the Wine 201 series, including the Riedel Glass seminar, which I think are enhanced by being surrounded by barrels full of wine...

And speaking of 2019, it turns out that we are celebrating Hawks View's 10th anniversary. All our paperwork showed 2007 as the start year, but it turns out the winery actually opened to the public in 2009, so that's what we will use as our “birth year” from now on. Any excuse is good to celebrate and drink great wine, right? Stay tuned for planned events and celebrations.

Thanks from the bottom of our hearts for the support, and see you soon at the winery.

Cheers, *Claudia*



Hawks View
WINERY



WINTER SELECTIONS

What better way to combat the trials of winter than with a glass of delicious Pinot and a warm, crackling fire? While these wines may be tried and true vintages from our cellar, we invite you to enjoy them with a newfound appreciation, and in good company, of course. Cheers!



2017 Cellar Series White Pinot Noir

"2017 White Pinot Noir is a white wine made from one of our finest blocks of Pommard clone Pinot Noir. The grapes are picked very ripe and we spill a little color into the juice during whole cluster pressing. The resulting wine has the nose of a red Pinot Noir, but the texture and brightness of a dry white wine. This is the perfect wine to add a splash of color to enliven the winter table and to remind us that spring is on its way."

—WINEMAKER DON CRANK III



Included in shipments for Winemaker's Choice & White Wines Only Hawks View Wine Club Members.



2017 Barrel Select Pinot Gris

"This special bottling of 2017 Pinot Gris comes from the smallest and most expressive block that we farm. Instead of the typical stainless steel fermentation, the juice is fermented in French oak barrels. The time in barrel really rounds out the mouthfeel and creates a fine, long finish."

—WINEMAKER DON CRANK III

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2016 Hawks View Pinot Noir

"The 2016 Hawks View Pinot Noir delivers a sense of place. The Laurelwood soils of our Chehalem Mountain growing region craft these wine grapes every year to create a nuanced mix of dried flowers and red fruit aromas with a silky finish. The expression of the terroir is modified in 2016 by a generous harvest and plenty of mild weather late in the season; a typical vintage that made an exceptional wine."

—WINEMAKER DON CRANK III

Included in shipments for Winemaker's Choice & Red Wines Only Hawks View Wine Club Members.



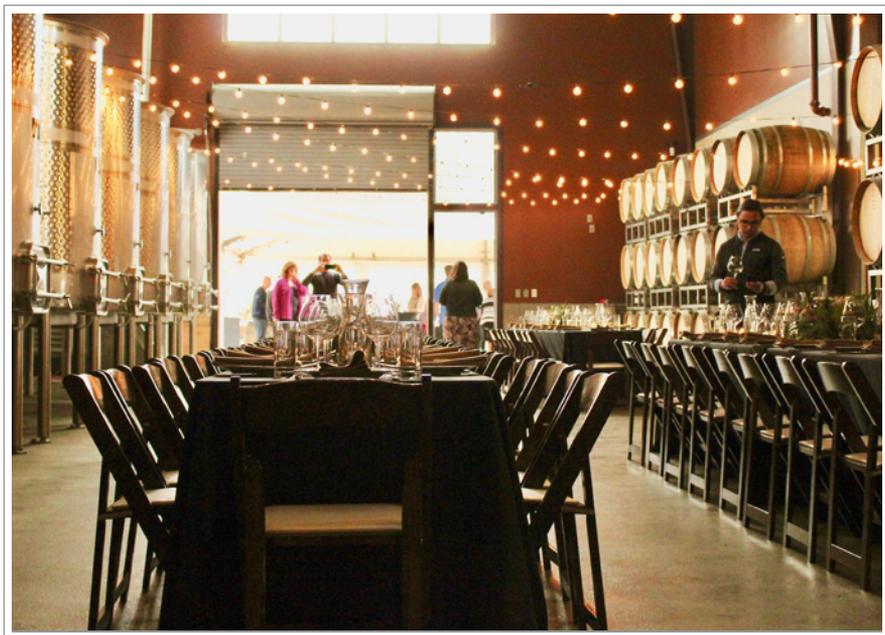
2015 Hawks View Pinot Noir



"The most exciting wine of this shipment has got to be this 2015 Hawks View Pinot Noir. The opportunity to compare vintages from essentially the same Pinot Noir blocks is an insight into the effect vintage can make on a finished wine. The Willamette Valley had a less than ideal fruit set in 2015 because of rain during flowering and the resultant berries were very small. Yet, the small berries made intense wine. The difference in concentration is dramatic as compared to the 2016, but we still see a family resemblance in the two floral, fruity wines. The extra year in bottle has brought the 2015 to a very drinkable condition, with the elements of the wine combining into a seamless whole much greater than the sum of its parts."

—WINEMAKER DON CRANK III

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HAPPENINGS AT HAWKS VIEW

Exciting things are in the works for 2019 and we can't wait to share them with you! Starting this month, our Wine 201 series is back. Dive a little deeper into the wonders of the wine world with a sensory workshop on Valentine's Day – the perfect Valentine's Day date night idea for those who want a unique experience to share with their beloved. Discover the relationship between the shape of a glass and the expression of wine, as guided by a "Crystal of America" Riedel Expert (*Oh, and by the way... You'll get a 3-glass set of Riedel Veritas wine glasses to take home!*). Opt to explore the terroir of the Chehalem AVA from your glass with our winemaker, Don Crank III, during our second Wine 201 workshop on February 28th and get to know our wines from the ground up.

It's also the perfect time to make a day trip out to Hawks View; the new deck is now finished and waiting for you and yours to enjoy. Savor a glass of Pinot and a charcuterie board while enjoying beautiful wintry views (*Plus, you get the best seat in the house for views of Mt. Hood!*). Consider it the first expansion of many to come...