

Hawks View

W I N E R Y



DEAR MEMBERS AND FRIENDS,

By the time you read this, the vineyards will have turned from brown to bright green, and all of us will be geared up for the season. Based on your suggestions, we made lots of changes at the winery, and your response has been very positive. Hope you have enjoyed the extended hours. We were happy to see how many of our loyal members showed up to our January events. Thanks for the support during these shortest and chilliest days. Next year, we will fine tune these events to improve them any way we can. Your suggestions are welcome.

As we wrote in our February newsletter, and as I paraphrase here, we had an incredible 2017 harvest at Hawks View. The growing season started late in the north Willamette Valley. The winter rains lasted into spring with bud break weeks behind the average. Once clear weather arrived, it held, and we saw some of the most consistently warm ripening conditions ever seen in the valley. The real story is the lack of temperatures above 95°. The heat spikes that were difficult to manage in the past few vintages, were absent in 2017. Another factor influencing the vintage was the generous fruit set enjoyed by the vineyard in 2017. Even more helpful, the weather stayed mostly dry until the end of harvest. Rarely has the north Willamette Valley created such a consistently high quality vintage, with such good yields, where we could harvest so late with such dry conditions. We believe we are in store for some of the best wines to emerge from the property in years.

From this bountiful harvest, Winemaker Don Crank has produced some new great wines in addition to the usual Pinot Noir and Pinot Gris selections: An interesting Carbonic, a sparkling rosé of Pinot Noir and a couple of surprises that will be unveiled soon. Additionally, we received our LVE certification earlier this year, confirming our commitment to sustainable practices. With Don's help, we'll continue to maintain this designation year after year.

The winter months have been unusually mild, with snow a few days here and there. Nothing like the tough conditions of 2017. We were able to do the vineyard winter work in fairly dry conditions, and the pruning was done carefully and well. Now that the growing season has started, the emphasis is on canopy management for vine balance. So far it's looking good; fingers crossed.

In the coming months we will continue to improve our service standards in the Tasting Room, hire some new associates to handle the growing membership, offer some vineyard tour options and, pending county approval, start on the construction of a new barrel room, followed by construction of a new Members-only Tasting Room. Stay tuned! Thanks so much for your support and see you soon at the winery to enjoy a delicious glass of Pinot Noir.

Cheers,

A handwritten signature in black ink that reads "Claudia Conzelmann". The signature is fluid and cursive, with "Claudia" on top and "Conzelmann" on the line below it.

Hawks View

W I N E R Y



SPRING SELECTIONS

Ahh... spring. What a welcome change of pace for all of us, as we head into the glorious days of warmer weather. In this shipment, you can expect to see tried and true favorites, as well as new, exciting releases. Regardless of your Club type, you are in for a treat. Enjoy!



2017 Sparkling Rosé

"This is going to be the hit of the summer, people are going to be loving this on the porch. We picked at 3.3pH so that it's really approachable. It's so easy to understand and so easy to like. Sparkling Rosé goes with literally everything. Creamy seafood, prosciutto, bacon, bar-b-que. Cuts through the fat." —WINEMAKER DON CRANK

Included in shipments for the Platinum & Silver Wine Clubs, as well as Winemaker's Choice & White Wines Only for the Hawks View Wine Club.

2017 Cellar Series White Pinot Noir

"With the White Pinot, we use the whole cluster press process on ripe clusters suitable for red wine production. The resulting juice is fermented half in French oak barrels and half in stainless steel tanks. The rich texture and bright aromatics are a result of the dual fermentation techniques." —WINEMAKER DON CRANK

Included in all shipments for the Platinum, Silver & Hawk's View Wine Clubs.



Hawks View

W I N E R Y

2017 Hawks View Pinot Gris

"This wine has a great ability to pair with all kinds of different foods. Its acid is a nice counterpoint to sweet, salty and savory foods. Any kind of food, really! I'm also interested to see how much varietal character shines through." —**WINEMAKER DON CRANK**

Included in all shipments for the Platinum, Silver & Hawk's View Wine Clubs.



2017 Carbonic Pinot Noir

"I love the process of making Carbonic Pinot Noir because it takes a lot of faith. The fermentation happens inside the berries, so you can't taste the wine until you press it off. For three weeks you don't really know what is going on." —**WINEMAKER DON CRANK**

Included in shipments for the Hawk's View Winemaker's Choice & Red Wines Only Clubs.



2016 Hawks View Pinot Noir

"The 2016 Hawks View Pinot Noir exhibits the dried flowers and concentrated red fruit that the Chehalem Mountain growing area is known for. Further, there are notes of candied orange peel and Christmas spice that make for a very complex and dynamic nose. On the palate, the wine persists with an elegant finish that has been the hallmark of the vineyard for decades now." —**WINEMAKER DON CRANK**

Included in all shipments for the Platinum, Silver & Hawk's View Wine Clubs.

Hawks View
W I N E R Y



GRILLED SALMON WITH PEACH PRESERVES

INGREDIENTS

1.5 - 2 lbs. of skin-on salmon filets,
cut into 6-oz. portions
1 pound of farro
2 bunches of broccolini
2 fresh peaches, peeled & cut in half
6 cups water
2 cups of wild arugula

1 cup peach preserves
½ cup brown sugar
½ cup lime juice
2 tbsp. of olive oil
1 tbsp. of Creole seasoning
Zest of two limes
Salt & pepper to taste

Combine peach preserves, sugar, lime juice, lime zest, creole seasoning & water in a medium sauce pan. Cook until liquid thickens. While the sauce is cooking, grill peaches either on an outside grill or in a grill pan on your stovetop. Slice peaches in quarters. Set peaches & sauce aside.

Cook broccolini for 5 minutes in boiling water, remove & immediately shock in a bowl of ice. Remove broccolini from the ice once chilled.

Boil farro in 6 cups of water. Cook farro until tender & chewy, 25-30 minutes. Remove from heat, drain excess water & season with salt & pepper.

Place salmon on hot grill (or stove-top grill pan) flesh side down & grill until cooked to desired doneness, usually 4-7 minutes, depending on thickness.

Heat 1 tbsp. of olive oil in a sauté pan & cook broccolini 1-2 minutes to warm it. Season with salt & pepper. Toss arugula with 1 tbsp. olive oil, salt & pepper. Place 1 cup of warm farro on the plate, top with arugula, broccolini, salmon filet & grilled peaches. Glaze with peach/lime sauce & enjoy.