

Hawks View

W I N E R Y



DEAR MEMBERS AND FRIENDS,

Big news! After a year of working through building design (*3 iterations so far*) and going through the county permit process, we have finalized the design and are ready to break ground on our expansion project.

The construction will take place in three phases: First we will build a large pavilion to cover the crush pad so our winemaking team can work out of the rain. Then in spring, half of the pavilion will be walled off to convert it to a barrel storage building. It will fit about 250 barrels - enough to allow us to barrel age longer than a year. We expect to break ground November 1st on the pavilion and be finished by Christmas. The barrel room will be done by April and will not be open to guests, as it will be strictly for storage and aging.

The second phase will be a deck to extend our existing patio toward the east. The patio, plus the new deck, will have tables and chairs and will provide a magnificent vantage point to enjoy our Mt. Hood views. It will have two levels so those sitting closer to the winery will not be blocked by their fellow guests sitting below. We hope to break ground in early December. Three weeks later, we will reposition the tent there to free up the construction area for the third and last phase.

Sometime in early January, we will break ground on our *pièce de résistance*, a new two-story tasting room. This new building will be connected with the legacy tasting room by a loggia (*with floor-to-ceiling windows to preserve the views*). Depending on your mood, you will be able to go to the new Wine Club-exclusive tasting areas, or to the existing tasting room. There will be a ground-level tasting room/lounge with a large counter, comfortable seating, and lots of full-height windows to take in the views. In back there will be a catering kitchen and scullery to prepare our popular charcuterie boards, and to support the outside wood-fired oven where, in season, we will prepare flat breads (*anyone say pizza?*). The kitchen will also be used by our caterers and visiting big-time chefs to prepare special winemaker meals.

But wait, there's more: Up a flight of stairs there will be a covered rooftop bar which mirrors the room downstairs, except *al fresco*. A large well-staffed counter, lots of seating, heaters, and a fire-pit will make your visit very comfortable. We plan to limit the rooftop bar to guests 21 and over, and no pets.

Of course there will be restrooms at both levels. Large patios will flank the building and provide additional lounging areas. More than half of the existing lawn area will remain.

Naturally all our schedules depend on the vagaries of winter weather, subcontractor availability, and timely county inspections. We hope you will bear with us as we work through this exciting project. We are hopeful that once the project is done you will be very happy to be a Member here. Thanks for your support and your friendship.

Cheers,

A handwritten signature in black ink, appearing to read "Claudio". The signature is fluid and cursive, written in a personal style.

Hawks View

WINERY



FALL SELECTIONS

As we wish the glorious days of summer farewell and welcome the new season with *(somewhat)* open arms, our hope is that you'll enjoy these special wines in great company. Perfectly paired with crisp days, warm family gatherings and changing scenery, the notes and characteristics of these wines complement all that fall brings. So, light the fireplace, grab a plush throw and pour yourself a glass.

Here's to savoring autumn for all its worth.





2017 Barrel Select Chardonnay

"Chardonnay is my favorite white wine because of its multiple personalities. Just like Pinot Noir, it is very expressive of the site and the vintage. This example comes from a very cool site so it has a lot of lively acidity. This acidity, added to the slight new barrel component, makes bright, traditional Chardonnay with some nice aging potential."

— WINEMAKER DON CRANK

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

2017 Barrel Select Pinot Gris

"We've pushed this block of Pinot Gris to its ultimate state of ripeness and then treated it in a traditional barrel fermentation technique. The result is a blend of the new world aromatics and old-world texture. This is a very food-friendly wine, with a lot of complexity."

— WINEMAKER DON CRANK

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2016 Cellar Series California Syrah

"This wine is all about the dirt! The Garys' Vineyard creates intense wines in very small quantities. I am used to making much less dense Syrah from Oregon, but this California Syrah is just so massive that it almost stains the glass! This wine is an event unto itself. I hope you enjoy with good friends. It most certainly will be a favorite with grilled meat." — WINEMAKER DON CRANK

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

2016 Block Series Pinot Noir

"This wine is all about the dirt, too! The block that we source this wine from has been celebrated by Oregon winemakers for decades. The self-rooted Wädenswil clone is the real story here. Our Muirfield "vineyard within the vineyard" produces wines that show off the intense floral possibilities of the Chehalem Mountain AVA each year. The 2016 version is especially lively and rich. The wine will age gracefully for 10 years or more." — WINEMAKER DON CRANK

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WINERY



ADD A DOSE OF SUNSHINE TO THE SEASON

Visit Our Sister Winery in Southern California

Reminiscing over those beautiful, seemingly endless days of summer yet? Mourning the warmth of sunshine and days without rain and dreary skies? We have the perfect remedy to those summertime cravings. Are you ready? Pack your bags, round up the kiddos, call into work and head to our sister winery in sunny Southern California. Ponte Winery is located a mere hour north of San Diego in Temecula and you receive member benefits, to boot! It gets better: With a mild climate year round, Temecula enjoys an average daytime high through winter and into spring of 71°.

Here's a quick snapshot of your itinerary, member discounts included:

- Stay overnight at our AAA Four Diamond boutique wine country hotel, Ponte Vineyard Inn (*take 20% off your room or suite, every day of the year*)
- Enjoy complimentary tastings for you and 1 guest daily at Ponte Winery, featuring estate-grown Mediterranean varietal wines & blends
- Take a vineyard tour through Ponte's 300 acre vineyard estate (*enjoy 20% off this experience, too!*)
- Dine at one of four restaurants on property, from the al fresco Restaurant at Ponte to the underground cocktail bar, The Cellar Lounge (*take 10% off at all restaurants for you & up to 7 guests*)

For more information, visit pontewinery.com