



DEAR MEMBERS AND FRIENDS,

Next month we will be celebrating two years of ownership of this beautiful vineyard and winery. Following the steps of the founding family, the Kempes, we continue farming this incredible piece of land as carefully as possible. We have received the Low Input Viticulture and Enology (*LIVE*) certification for our vineyards and are expecting LIVE certification for the winery any day now. Our winemaker Don Crank III has now produced two vintages enjoying the great weather in 2017 and 2018, using our outstanding estate-grown fruit, and also some big reds made from some great Southern Oregon vineyards.

For our best Pinot Noir block, the legendary Muirfield, whose fruit was previously sold to Siduri of Sonoma fame, we are now keeping 100% of the fruit for ourselves — Yes! Some of the fruit from the other less prestigious blocks in the estate is now being sold to other big name wineries in the Willamette Valley, a testament to the quality of the site. This change will increase the overall quality of our wine portfolio without a commensurate increase in costs or pricing. Our Chardonnay graft “took” exceptionally well. In 2019 this great block will produce a tiny crop. The wine should be available for tasting in mid-2020. This will not be a California style wine folks. Don will work hard to produce a world-class wine seeking inspiration from the greatest whites from Burgundy. It will be mostly fermented in neutral and new oak, hoping for something comparable to a high end Côte de Beaune.

We hope you are enjoying our new wines (*such as the Sparkling Rosé*) and the revamping of the labeling system which uses the more traditional white, black, silver and gold colors to indicate increasing levels of quality and price. Stay tuned for some interesting new releases in the months and years to come.

On the construction front, we are delighted with the new deck, which makes the views more accessible to all those who visit us on a clear day. At the other end of the building we completed the covered crush pad, and a well-insulated new barrel room. Don is very excited to free up some space in the main building, and to be able to crush future crops out of the rain. Thanks for your patience while we were under construction. By the time you read this we should also be done with the construction and the much needed addition of a stall to the ladies’ restroom.

Finally, after two years of hard work and much effort dealing with the various county offices, we have received our permits and are almost ready to break ground on the new tasting room. Sometime in September the lawn area will be fenced off, and for the following 7-8 months we will be under construction. We are carefully programming the process (*including access by the contractors*) to minimize disruption. The patio, deck and existing tasting room will continue to operate normally.

Thanks from all of us for your support and see you soon at the winery.

Cheers, 



SPRING SELECTIONS

The season of new beginnings... A sense of renewal. A fresh start! The buds are breaking, the flowers blooming and the wine... well, pouring! Hello, spring. We're thrilled to introduce our second vintage of Sparkling Rosé for you to enjoy with all the lovely things that springtime brings, as well as our latest Carbonic Pinot Noir and a few tried-and-true favorites from the cellar. Enjoy, folks!



2018 Sparkling Rosé

"This wine is redolent of green strawberries and white peach on the nose. The fine bubbles deliver a lovely mouth-filling texture as tropical flowers mingle with echoes of red fruit even long after the wine has left the mouth. This is sure to be the favorite wine of spring!"

—WINEMAKER DON CRANK III

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



2017 Pinot Gris



"This wine enters with a pear and red delicious apple aromatics that travel to a creamy, pleasing mid palate. This energetic wine further moves toward a satisfyingly acid-dominated finish. While the tension of this wine is precisely balanced by its sweet aromatic attack, the wine seems to resolve finally in a reprise of the sweet, rich pear first sensed in the nose. Food friendly to be sure, but this would be as lovely served solo only accompanied by springtime relaxation (or shenanigans.)"
—WINEMAKER DON CRANK III

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2018 Carbonic Pinot Noir

"This year's carbonic offering is especially rich. The purple color belies a dense texture and complex aromatic quality that blends with wood spice and cherry pie. Picking our block 8 Pinot Noir Pomard clone at the height of ripeness was key to this precocious style. The concentration of fruit and spice here is extraordinary."
—WINEMAKER DON CRANK III

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2015 Hawks View Pinot Noir



"This 2015 offering is really drinking at its peak right now. The intensity of the opulent fruit is counter balanced by the lively acid finish. As the oak further integrates, this wine continues to surprise. Dark cherry and plum notes mingle with gingerbread warm spice. The sweet complexity of the 2015 Pinot has to be the highlight of this shipment."
—WINEMAKER DON CRANK III

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Hawks View
WINERY



PROSCIUTTO BRUSCHETTA WITH GOAT CHEESE & FIG

Just thinking about the warmer days ahead filled with blooming flowers, budding vines and days spent outdoors brings a smile to our face. So, in the spirit of springtime, we've prepared a delicious, simple appetizer to enjoy all season long in good company, paired perfectly with Hawks View wine, no doubt. Our top pick? The 2018 Sparkling Rosé! Cheers, friends.

Ingredients:

- 15 ½-inch cut baguette slices
- 4 oz. prosciutto
- ½ pint fresh figs, cut into 15 small wedges
- 1 clove garlic, peeled & halved
- 1 cup goat cheese
- 3 tbsp. balsamic vinegar
- Course sea salt & freshly ground black pepper
- Olive oil for drizzling

Directions:

Heat a grill or grill pan to medium-high heat. Place the bread on a baking sheet & brush both sides with olive oil. Grill the bread until golden all over, 2 to 3 minutes per side. Rub one side of each with the garlic clove. Spread 1-2 tbsp. of the goat cheese on each bread slice. Place a slice of the prosciutto on top. Toss figs with balsamic vinegar and place on top of prosciutto. Drizzle with the best quality olive oil, pop the top of 2018 Sparkling Rosé & serve!

Courtesy of FoodNetwork.com