

Hawks View

W I N E R Y



DEAR MEMBERS AND FRIENDS,

Early this month, as I was sitting at the winery “working” through a flat of freshly picked berries, it finally sunk in: Summers in Oregon are the best! The vineyard is green, the canopy wall is already shading lots of tiny bunches of Pinot Noir, and the wildflowers are growing between the rows. Mt. Hood is visible in all its majesty, and the buzzing of the bees reminds us that harvest is just a bit more than two months away.

Our whole team is very busy in the vineyard. We are hedging the rows, tending the new Chardonnay graft, pulling leaves, applying LIVE approved treatments and mowing. Operationally, to better control the quality of our farming, we have hired our own personnel instead of using an outside contract farmer, as in years past. Our viticulturist Dr. Marco Cavaleri works closely with winemaker Don Crank to balance labor, equipment availability, timing of treatments and budgets. Our foreman Omar, and his tireless tractor operator Leobardo, spend most of the work day driving tractors or maintaining equipment, and supervising our laborers as they lift wires, the one operation, other than pruning, that cannot yet be done by machine.

Soon, the grapes will reach véraison (when they change color from green to red), and it will be time to evaluate fruit loads and make thinning decisions. This is a very critical step for growing quality Pinot Noir. The grapevine can always carry more fruit than it can properly ripen, so we drop some of the developing bunches, and trade quantity for quality. Drop too much fruit and we squander grapes and effort. Don't drop enough and the finished wines will suffer. Thin and green, over-cropped Pinot Noirs can be a problem for the Willamette Valley, especially when the rains arrive early. We aim for maximum quality but always keep our fingers crossed when we make our decision.

We have received Washington County approval for the new tasting room and barrel room expansions, and we hope to break ground this Fall or early Winter in order to open by late Spring 2019. We also hope to improve the grassy knoll adjacent to the entrance driveway with picnic benches, etc. in order to better accommodate children, pets and families choosing to bring outside food. In addition to our charcuterie boards, plans are also under way to add an outside pizza oven for your enjoyment.

We sincerely thank you for your support and hope you will enjoy the wines in this shipment, as well as the small token from our olive groves down south.

Cheers,

Hawks View

WINERY



SUMMER SELECTIONS

Truly... what could be better than summertime in Oregon? Wonderful weather, al fresco dinners, long summer nights. We hope you enjoy these carefully selected wines in your Summer Shipment. Each of them pairs with a special aspect of summer, whether it's a glass of our 2017 Pinot Gris on a warm summer's day or a bottle of the newly released 2016 Cellar Series Oregon Pinot Noir to savor with your closest friends over great conversation on the patio. Cheers, folks!



2017

Cellar Series White Pinot Noir

"White Pinot for me is a Rosé of Pinot Noir that is picked at optimal ripeness. The aromatics are very similar to the Pinot Noir that we make from the same block. The difference is the White Pinot is pressed immediately and retains its lovely acidity. Please enjoy this delicious wine with your next grilled dinner." —WINEMAKER DON CRANK

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

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2017

Hawks View Pinot Gris

"In 20 years of winemaking I have never worked with better Pinot Gris fruit. As this wine ages in the bottle, I am struck by how much the character of the vineyard comes through. While this wine could pair with almost any type of food, it is also a fantastic wine to have by itself on a warm summer's day!" —WINEMAKER DON CRANK

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2016

Cellar Series Oregon Pinot Noir

"This wine was selected from the best barrels in our cellar from the 2016 vintage. As we had a lot of terrific barrels from the 2016 vintage this was a very difficult wine to assemble (hard to choose!). The resulting cuvée is very rich and colorful. It demonstrates the potential of this vineyard in a warm year way. It is simply one of the finest Pinot Noirs we have ever made." —WINEMAKER DON CRANK

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2016

Cellar Series California Pinot Noir

"This is the most seductive Pinot Noir made from the 2016 vintage. The wine comes from the Soberanes Vineyard in the Santa Lucia Highlands of coastal California. The wine is light in body but powerfully aromatic. It is a rare Pinot that can be so intense and elegant at the same time." —WINEMAKER DON CRANK

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WINERY



STAY CONNECTED WITH HAWKS VIEW

Whether you are a Facebook fanatic or Instagram is more your cup of tea (or should we say, glass of wine?), follow us on our social media channels @hawkviewwinery! Stay up-to-date on upcoming events, wine releases, exclusive sales and more. Plus, a little bit of Mt. Hood and your favorite Pinot in your daily feed is just what the doctor ordered, right?



2017 ARBEQUINA EXTRA VIRGIN OLIVE OIL

Sustainably-farmed, harvested by hand and cold-pressed immediately, the Arbequina Olive Oil included in your shipment, as a token of our appreciation, is delicate and smooth with buttery notes and a subtle spice. Pair with soft cheeses, grilled salmon and sautéed vegetables. Or, opt to drizzle it over rustic bread with balsamic vinegar. However you enjoy it, it's best served alongside a glass of Pinot. Cheers!