



## 2016 GRENACHE

AVA: *Rogue Valley, Oregon*

### VINEYARD DATA

Source: 2Hawk estate vineyard, Block 3, Jackson clone

Soil Profile: Padigan & Carney series clayey loam with abundant river rocks

### WINEMAKING DATA

Composition: 100% Grenache

Yeast: Wild

Aging: 9 months in 50% 2-year old French oak

Retail Price: \$32

### HARVEST DATA

Date: 11 October 2016

Brix: 24.8 pH: 3.61 TA: 6.9 g/L

### BOTTLING DATA

Production: 95 cases

Bottled: 15 August 2017

Released: 12 November 2017

Alc. 14.9% pH: 3.81 TA: 6.1 g/L

FSO<sub>2</sub>: 44 mg/L

### AWARDS

*Wine Enthusiast* - 88 points

Oregon Wine Awards - **Double Gold**

Northwest Wine Summit - **Gold**

### VINTAGE

The 2016 vintage was notable for 2Hawk as our first harvest from our major vineyard expansion project in 2014. Like in 2015, spring arrived early, but it was cool and dry. The weather during flowering limited the crop load naturally so very little fruit thinning was required. Summer was typically warm and absent the normal early showers, so the vineyard required extra attention to ensure we had no detrimental water stress. Fortunately, summer gave way to a beautiful and temperate early fall season for the final ripening phase. Harvest was definitely early given the age of the vineyard and amount of fruit. We finished picking our mature vines just before the October rains settled in.

### TASTING NOTES

The 2016 Grenache represents our first estate-grown and produced Grenache. The wine's dense terra cotta red color and dark red rose hues precede the bright cherry and fruit compote aromas that are backed by deep, concentrated candied raspberry. This wine needs air to show its true nature, but patience is rewarded with black cherry, Mission fig, and toasted spice riding a wave of textural velvet. We love this wine so much now for its decadent fruit and open-textured personality that we don't suggest extended cellaring. With that in mind, a short six- to eighteen-month cellaring is recommended with enjoyment over the following one to three years. Simple cuisine is in order such as smoked mozzarella napoleon with charred bacon, heirloom tomato, basil oil, and roasted pine nuts.