



2016 TEMPRANILLO

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 2, Clone FPS11 (Tinta de Toro)

Soil Profile: Darow silty loam underneath colluvial sandy shale

HARVEST DATA

Date: 2 September 2016

Brix: 24.9 pH: 3.83 TA: 5.92 g/L

WINEMAKING DATA

Composition: 85% Tempranillo, 10% Cabernet franc, 5% Merlot

Yeast: Wild

Aging: 22 months in 40% new, 40% 2-year-old American oak

BOTTLING DATA

Production: 131 cases

Bottled: 7 August 2018

Released: November 2018

Alc. 13.8% pH: 3.72 TA: 6.02 g/L

FSO₂: 37 mg/L

Retail Price: \$30

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. Since the weather during flowering limited the crop load naturally, 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

Our 2016 Tempranillo comprises fruit from our 2014 planting. The fact that we achieved such remarkable ripeness and balance in these juvenile vines is a testament to our sustainable management practices. This is our only wine that sees American oak, and the effect is immediately noticeable. The fruit aromas of ripe red plum and dark berry are enveloped by toasted coconut, vanilla, and roasted coffee bean complexities. On the palate there is no doubt this is Rogue Valley Tempranillo as intense flavors of kirsch and raspberry liqueur unfold with perfectly balanced acidity and impressively detailed tannic structure build to a lengthy, expansive finish. This will need cellar time to tame the tannins, so give this a three- to five-year aging window and another two to four years of plateau for prime enjoyment. As this Tempranillo leans toward a more rustic personality, we suggest lamb kabobs with summer squash, sweet onion, and red peppers drizzled with rosemary-preserved lemon vinaigrette.