



## PLUME ROUGE V.1

AVA: *Rogue Valley, Oregon*

### VINEYARD DATA

Source: 87% purchased fruit from Gold Hill, Oregon, 13% from the 2Hawk estate vineyard

### WINEMAKING DATA

Composition: 55% Tempranillo, 25% Grenache, 20% Mourvedre

Aging: Avg. 16 months in 20% new French oak

Retail Price: \$24

### HARVEST DATA

Avg. Brix: 24.3 Avg. pH: 3.92 Avg. TA: 5.1 g/L

### BOTTLING DATA

Production: 236 cases

Bottled: 22 February 2017

Released: 19 September 2017

Alc. 14.3% pH: 3.92 TA: 5.7 g/L

FSO<sub>2</sub>: 43 mg/L

### TASTING NOTES

The climatic similarity between the Rogue Valley and north-central Spain is striking and unmistakable. With that in mind, we began a blending experiment with the goal of producing a wine that speaks to that commonality but still represents what makes the Rogue Valley special. Plume rouge is the result of those efforts. The base wines—Tempranillo, Grenache, and Mourvedre—were fermented separately and blended while quite young. After blending, the wine saw extended barrel aging, which allowed the wine's tannins to soften and the textural quality to improve to the point of silkiness. Notes of cinnamon, leather, and dusty earth join the complex ripe fruit aromas and flavors. This wine is purposefully made and aged to be enjoyable immediately but will continue to evolve for some time. The perfect accompaniment for us is lamb paella with plenty of spicy garlic, peppers, and smoked paprika. Enjoy now and over the next five to seven years.