



2015 DAROW SERIES TEMPRANILLO

AVA *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 1, Clone FPS03 (Valdepenas)
Soil Profile: Darow silty loam underneath colluvial sandy shale

HARVEST DATA

Date: 2 October 2015
Brix: 24.2 pH: 3.99 TA: 4.52 g/L

WINEMAKING DATA

Composition: 100% Tempranillo
Yeast: Wild
Aging: 29 months in 40% new, 40% 2-year-old French oak

BOTTLING DATA

Production: 160 cases
Bottled: 16 March 2018
Released: 6 May 2018
Alc. 13.2% pH: 4.12 TA: 6.07 g/L
FSO₂: 37 mg/L

Retail Price: \$49

AWARDS

Wine Enthusiast - 92 points, Editor's Choice
San Francisco International Wine Competition - Gold

VINTAGE

2015 was another in a string of spectacular vintages. Our nighttime temperatures were slightly above normal, which blessed us with an early, warm spring; a nearly ideal bloom period; an above-average fruit set; and a beautiful ripening period for the fruit. We were concerned about the lack of water with our ongoing drought conditions, but diligent attention in the vineyard and perfectly timed canopy management techniques allowed us to ripen our fruit without any detrimental water stress affecting the vines. We began harvest a full three weeks earlier than normal with exquisite ripeness and intense aromatic and flavor profiles.

TASTING NOTES

We designate estate-grown wines of special distinction as "Darow Series" after our vineyard's most prevalent soil type. The 2015 vintage represents our first Darow Series Tempranillo. This wine is sourced exclusively from our estate's oldest vineyard block and exhibits outstanding Tempranillo varietal character. Notes of blackberry crumble, dried oregano, cherry liqueur, and new saddle leather begin the tasting experience followed by black plum, mission fig, Chambord, and forest floor flavors on the attack. Despite the wine's substantial tannin structure, it maintains a medium-full bodied presence on the palate with the length and weight to suggest mid-term cellaring potential. We suggest letting this wine rest in a cool cellar until 2020 and enjoying from then until 2025. Give it a few hours in a decanter before pairing with smoked brisket, charred green onions, and whole grain mustard on wilted spinach.