



2017 GRENACHE ROSÉ

AVA *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 3, Jackson clone
Soil Profile: Padigan silty loam with alluvial sand
& cobbled river rocks

HARVEST DATA

Dates: 8, 18, & 27 September 2017
Brix: 21.3 pH: 3.18 TA: 7.41 g/L

WINEMAKING DATA

Composition: 97% Grenache, 3% Syrah
Yeast: Wild
Aging: 6 months sur lies in 100% stainless steel

BOTTLING DATA

Production: 200 cases
Bottled: 15 March 2018
Released: 6 May 2018
Alc. 13.4% pH: 3.38 TA: 6.60 g/L
FSO₂: 26 mg/L

Retail Price: \$26

AWARDS

Wine Enthusiast - 88 points
Drink Pink International Rosé Competition - Gold
San Francisco International Wine Competition - Silver

VINTAGE

2017 was a lesson in patience coming off record snowfall. What started as a normal, relatively cool spring ended on a warm trend that continued until mid-July, when Mother Nature reminded us of her fickleness. August turned out to be one of the coolest in the last twenty years, allowing our fruit to ripen slowly and evenly. Fall continued the cool trend, and—thanks to our perfectly balanced crop load and expert water stress management—we began harvest on September 8, a week later than anticipated. As harvest progressed in unseasonably cool conditions, we became so excited by the flavor development we tasted in the vineyard that we delayed harvest of many blocks until the last possible minute. Our final fruit came in on November 2 with superb ripeness in exquisite condition.

TASTING NOTES

For 2017, our Grenache Rosé spent less than six hours on the grape skins before pressing. A brilliant color precedes aromas of fresh strawberries, citrus peel, and peach pit. The wine's acidity keeps it fresh even as the ripe flavors of cherry candy and strawberry sorbet tingle on the palate. This is a wine that just screams summer picnic, so give it its due and pair it with grilled rockfish and pasta salad tossed with prosciutto, red onion, and paprika. Enjoy now through 2019.