



## 2017 GRENACHE

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: 26 October 2017  
Brix: 24.7 pH: 3.62 TA: 5.96 g/L

### WINEMAKING DATA

Composition: 90% Grenache, 10% Syrah  
Yeast: Wild  
Aging: 9 months in 70% 2-year-old French oak

### BOTTLING DATA

Production: 175 cases  
Bottled: 7 August 2018  
Released: December 2018  
Alc. 14.2% pH: 3.79 TA: 5.32 g/L  
FSO<sub>2</sub>: 34 mg/L

Retail Price: \$32

### Awards

SavorNW Wine Awards - Gold

### 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

Our 2017 Grenache brought out our risk-taking side. The weather as the season ended was just spectacular. We knew the flavors were continuing to develop, so we waited until the last possible minute to harvest the fruit at the risk of a potential frost or rain event that would end the season. Our reward was this forward and generously layered wine that just explodes with bright candied cherry, black raspberry, and Chambord aromas, while flavors of anise, allspice, boysenberry, and blackberry jam lift the palate. Well-integrated and balanced acidity provides the backdrop for a lengthy, spicy finish that hints at sweetness while also speaking to the ripeness of the fruit. Grenache is hedonistic, so enjoy this while it is relatively young—over the next two to five years—with playful cuisine such as pancetta-wrapped chicken thighs with sweet potato succotash and fresh herbs de Provence.