

# 2016 PINOT NOIR

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**AVA:** *Rogue Valley, Oregon*

## VINEYARD DATA

**Source:** 75% purchased fruit from Ashland & Medford, Oregon, 25% from the 2Hawk estate vineyard

## WINEMAKING DATA

**Composition:** 100% Pinot noir

**Yeast:** Wild

**Aging:** 11 months in 35% new, 25% 2-year-old French oak

## AWARDS

Beverage Testing Institute - 89 points, Silver

## 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.

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## HARVEST DATA

**Dates:** September 2, 5, & 10, 2016

**Brix:** 23.6 **pH:** 3.48 **TA:** 6.9 g/L

## BOTTLING DATA

**Production:** 198 cases

**Bottled:** August 15, 2017

**Released:** December 2018

**Alc.** 14.1% **pH:** 3.55 **TA:** 6.7 g/L

**FSO<sub>2</sub>:** 32 mg/L



## TASTING NOTES

For our 2016 Pinot noir, we selected two vineyard sites in addition to our estate vineyard, allowing us greater latitude in creating this wine. A thoroughly genuine representation of Rogue Valley Pinot noir, this wine presents a vivid garnet color in the glass. Aromas of Bing cherry, cola, and raspberry fruit are the primary markers, but hints of sandalwood and crushed rosemary leaves complement the fruit. Textural purity—a priority for all our wines—brings forth ripe red berry fruit flavors along with bread dough and toasted graham crumbs. We just love this wine with the moderately rustic fare of hot-smoked salmon crostini with toasted fennel, caraway seeds, and espresso-dusted white cheddar. Enjoy 2018 to 2021.



Tasting room open daily 1 to 7 pm

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