

2017 GRENACHE ROSÉ

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 3, Jackson clone

Soil Profile: Padigan silty loam with alluvial sand & cobbled river rocks

WINEMAKING DATA

Composition: 97% Grenache, 3% Syrah

Yeast: Wild

Agging: 6 months sur lies in 100% stainless steel

AWARDS

Wine Enthusiast – 88 points

Drink Pink International Rosé Competition – Gold

SavorNW Wine Awards – Gold

San Francisco International Wine Competition – Silver

San Francisco Chronicle 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—

Continues on back ...

HARVEST DATA

Dates: September 8, 18, & 27, 2017

Brix: 21.3 **pH:** 3.18 **TA:** 7.41 g/L

BOTTLING DATA

Production: 200 cases

Bottled: March 15, 2018

Released: May 6, 2019

Alc. 13.4% **pH:** 3.38 **TA:** 6.60 g/L

FSO₂: 26 mg/L



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.



Tasting room open daily 1 to 7 pm

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