

# 2017 GRENACHE

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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:** 90% Grenache, 10% Syrah

**Yeast:** Wild

**Aging:** 9 months in 70% 2-year-old French oak

## AWARDS

SavorNW Wine Awards - Gold

*Wine Enthusiast* - 92 points, Editor's Choice

Las Vegas Global Wine Awards - 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.

*Continues on back ...*

## HARVEST DATA

**Dates:** October 26, 2017

**Brix:** 24.7 **pH:** 3.62 **TA:** 5.96 g/L

## BOTTLING DATA

**Production:** 175 cases

**Bottled:** August 7, 2018

**Released:** December 2018

**Alc.** 14.2% **pH:** 3.79 **TA:** 5.32 g/L

**FSO<sub>2</sub>:** 34 mg/L



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 herbes de Provence.



Tasting room open daily 1 to 7 pm

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