

2017 CABERNET FRANC

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 90% purchased fruit from the Rogue Valley, 10% from the 2Hawk estate vineyard

WINEMAKING DATA

Composition: 91% Cabernet Franc, 5% Cabernet Sauvignon, 4% Merlot

Yeast: Wild

Aging: 17 months in 18% new, 63% 2-year-old, 19% neutral French oak

AWARDS

Beverage Testing Institute - 88 points, 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.

Continues on back ...

HARVEST DATA

Dates: October 12 & 18, 2017

Brix: 24.2 **pH:** 3.40 **TA:** 5.98 g/L

BOTTLING DATA

Production: 258 cases

Bottled: March 15, 2019

Released: May 2019

Alc. 13.7% **pH:** 3.45 **TA:** 6.45 g/L

FSO₂: 24 mg/L



TASTING NOTES

For 2017, we were blessed to source a Jacksonville, Oregon, vineyard for this delightful Cabernet Franc. We are always careful to control extraction in our winemaking practices with Cab Franc because we love to highlight the grape's inherent elegance and beautiful natural balance. There is a crunchy, juicy textural component to this wine that just screams Rogue Valley Cab Franc. The peppery spice on the nose is accompanied by blueberry, pencil lead, dried cilantro, and almost jam-like raspberry fruit that carry onto the palate. This food-friendly wine strikes a delicate balance between its refreshing appeal and serious grip. Don't be afraid to put this next to sophisticated fare, but we prefer something a bit more relaxed like a roasted pastrami flatbread with grilled red onions, peppers, and rosemary burrata. Enjoy 2019-2023.



Tasting room open daily 1 to 7 pm

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