

2016 DAROW SERIES TEMPRANILLO

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 1, Clone FPS03 (Valdepenas)

Soil Profile: Darow silty loam underneath colluvial sandy shale

WINEMAKING DATA

Composition: 89% Tempranillo, 8% Cabernet Sauvignon, 3% Cabernet Franc

Yeast: Wild

Aging: 22 months in 50% new, 35% 2-year-old French oak

AWARDS

Wine Enthusiast - 90 points

TEXSOM International Wine Awards - Gold

Harvest Challenge - Silver

SavorNW Wine Awards - 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.

Continues on back ...

HARVEST DATA

Date: September 13, 2016

Brix: 24.9 **pH:** 4.32 **TA:** 4.88 g/L

BOTTLING DATA

Production: 228 cases

Bottled: August 7, 2018

Released: November 2019

Alc. 13.9% **pH:** 3.99 **TA:** 5.75 g/L

FSO₂: 39 mg/L



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.

TASTING NOTES

We designate estate-grown wines of special distinction as “Darow Series” after our vineyard’s most prevalent soil type. The 2016 Darow Series Tempranillo, sourced from our estate’s oldest vineyard block, is nothing short of a knockout. The blockbuster nose exudes crushed blackberry, dried plum, fig jam, tobacco leaf, and graphite aromas. The palate is tightly wound and packed with chewy ripe black cherry and dark berry flavors along with hints of cocoa, coffee, and baking spices. This wine has the textural purity for enjoyment now after several hours of aeration, but what it really wants is at least four to five years in a cool cellar to let the mouth-filling tannins resolve into an effortless finish. Once mature, it should provide another five to eight years of enjoyment. We love a classic pairing with this wine, so consider spicy pork empanadas with romesco dipping sauce.



Tasting room open daily 1 to 7 pm

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