

2017 GRENACHE

AVA: Rogue Valley, Oregon

VINEYARD DATA

Source: 2Hawk estate, Block 3, Jackson clone

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

WINEMAKING DATA

Composition: 90% Grenache, 10% Syrah

Yeast: Wild

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

AWARDS

Wine Enthusiast - 92 points, Editor's Choice

TEXSOM Intl. Wine Awards - Platinum, Judges' Selection Medal for Oregon Red

Wine Press Northwest Platinum Judging - Double Gold

Great Northwest Invitational Wine Competition - Gold

Oregon Wine Awards - Double Gold

SavorNW Wine Awards - Gold

San Francisco Chronicle Wine Competition - Silver

Las Vegas Global Wine Awards - Silver

Sip Northwest Magazine's Best of the Northwest - 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.

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

FSO₂: 34 mg/L



2017 GRENACHE

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.

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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