

2017 TEMPRANILLO

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 2, Clone FPS11 (Tinta de Toro)

Soil Profile: Darow silty loam underneath colluvial sandy shale

WINEMAKING DATA

Composition: 77% Tempranillo, 13.5% Merlot, 9.5% Cabernet Franc

Yeast: Wild

Aging: 21 months in 25% new, 15% 2-year-old, 60% neutral American oak

AWARDS

SavorNW 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. 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: September 27 & 29 and October 3, 12, & 18, 2017

Brix: 23.9 **pH:** 3.78 **TA:** 5.86 g/L

BOTTLING DATA

Production: 418 cases

Bottled: July 23, 2019

Released: October 2019

Alc. 13.6% **pH:** 3.83 **TA:** 6.02 g/L

FSO₂: 38 mg/L



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TASTING NOTES

Planted to the Tinta de Toro clone, our Block 2 of Tempranillo once again delivered exceptionally ripe and naturally balanced fruit in 2017. We continue to be impressed by this block of young vines and its ability to develop a fully ripe and mature fruit profile at modest sugar levels while retaining natural acidity. This wine shows the vintage's elegant and refined personality while still providing the fullness of aroma, flavor, and body Rogue Valley Tempranillo is known for. Ripe black cherry, black plum skin, and blueberry fruit drive the aromas with vanilla bean and cinnamon hints. Deep flavors of fruit compote, blackberry, and plum are framed by toasted oak, olive tapenade, and savory spice on the finish. There is no doubt this wine will benefit from short- to medium-length aging and blossom from 2022 to 2027. We love this wine with wild game, so consider elk tenderloin and pecorino braciole in stewed tomatoes with wild mushrooms and prosciutto.



Tasting room open daily 1 to 7 pm

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