

2018 PINOT NOIR

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 2, Clones 115 & 777

Soil Profile: Darow silty loam underneath alluvial sandy shale with abundant cobbled river rocks

WINEMAKING DATA

Composition: 96% Pinot noir, 4% Syrah

Yeast: Wild

Aging: 9 months sur lies in 33% new, 67% neutral French oak

VINTAGE

2018 was a textbook Rogue Valley Indian summer vintage. The growing season saw a cool start into late spring, but just as the vines began to bloom, the weather turned slightly warmer, resulting in even and above-average fruit set. Overall, the summer was similar to previous years, but it was notably free of heat spikes, which can cause uneven ripening. Summer went out with cooler than normal temperatures, and we enjoyed beautiful and exceptionally dry ripening weather in September and October with 40-50-degree diurnal swings nearly every day. As the fruit reached complete physiological maturity while basking in the warmth of the late season sun, we began harvesting “the winemaker’s dream”—grapes that were absolutely bursting with ripe fruit flavors; beautiful natural acidity; and round, plump tannins. Our last fruit came in on November 9.

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HARVEST DATA

Dates: September 27 & October 2, 2018

Brix: 22.4 **pH:** 3.69 **TA:** 5.43 g/L

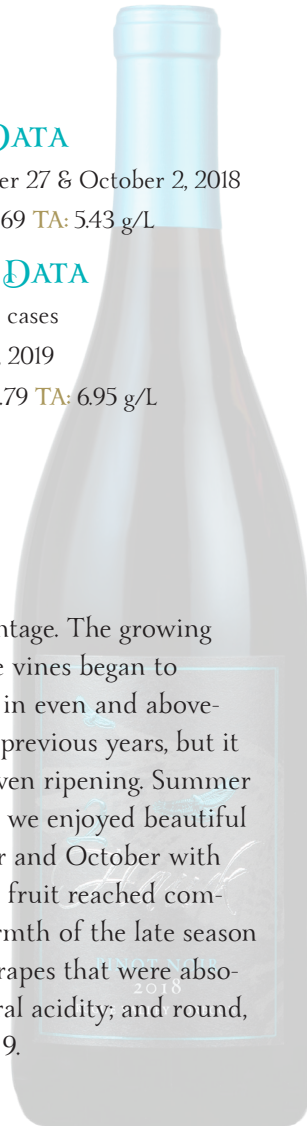
BOTTLING DATA

Production: 143 cases

Bottled: July 23, 2019

Alc. 13.2% **pH:** 3.79 **TA:** 6.95 g/L

FSO₂: 31 mg/L



TASTING NOTES

Our 2018 Pinot Noir benefited from sharp attention to detail, timely water management, and a perfectly balanced crop load, which proved once again that fantastic Pinot noir can be grown in the Rogue Valley. This wine’s personality walks a very fine line between delicacy and structure. The mild end to the season ripened the fruit to perfection and gave us the opportunity to craft a wine full of expressive raspberry and cherry fruit with cola, lavender, and pine needle aromatic complexities. The palate is juicy with black cherry, strawberry jam, and pomegranate flavors backed by baked rhubarb and spice. The finish shows both a forward fruity side and a reserved note of refinement that culminates in a wine of restraint that should drink well from 2020–2025. We suggest pairing this wine with classic fare that will not overpower its gracefulness—imagine coq au vin with rosemary focaccia.



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