

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 8, Cabernet Sauvignon Clone FPS47, Merlot Clone FPS15, Cabernet Franc Clone FPS12

Soil Profile: Padigan clayey-loam transitioning to Carney loamy clay underneath sandy silt topsoil

WINEMAKING DATA

Composition: 38% Cabernet Sauvignon, 32% Merlot, 30% Cabernet Franc

Yeast: Wild

Aging: 20 months in 64% new, 18% 2-year-old, 18% 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: October 30, 2018

Brix: 24.4 **pH:** 3.88 **TA:** 4.48 g/L

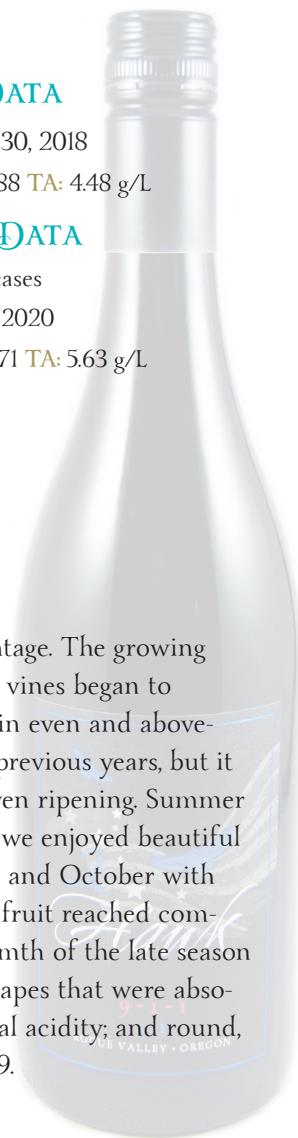
BOTTLING DATA

Production: 56 cases

Bottled: July 23, 2020

Alc. 13.7% **pH:** 3.71 **TA:** 5.63 g/L

FSO₂: 39 mg/L



TASTING NOTES

The block from whence this wine beckons is one big experiment. The vines themselves—Cabernet Sauvignon, Merlot, and Cabernet Franc—are planted in our vineyard’s most difficult soils and require meticulous attention to ensure they ripen the fruit. Once ripe, the entire block is picked at once and the fruit co-fermented in the tradition of the great wines of Pauillac and Margaux. This wine is as much about instinct and intuition as about deliberation, and the result is a wine filled with scents and flavors of ripe blueberry, black raspberry, toasted graham cracker crumbs, and pencil lead with a distinct perfume of fresh thyme. Graceful and refined, the palate develops a classic Bordeaux-like personality of slate minerality as the lengthy finish unfolds. We love placing this on the table alongside fried pork chops with mushroom-and-panko breading, veal bone broth reduction, and grilled apple chutney. Enjoy 2022–2027.

The ways people quantify blessings are as numerous and individualistic as DNA. Some count family, others count security, others count their job, but we all count our community. On September 8, 2020, a beautiful early fall day was viciously interrupted by the Almeda Fire, which consumed over 3,200 acres of our Rogue Valley community. The fire cut mercilessly through Phoenix and Talent, leaving a trail of ash and charred debris. It destroyed homes, businesses, and lives completely and indiscriminately. In the aftermath of the horrific conflagration, we watched its smoke rise and hover like a sinister wraith over the foothills. We also watched as our brave, determined Firefighters, First Responders, and Law Enforcement wrested control from the fire and began the healing process. Donating the proceeds from this wine is our way of helping those who lost everything in the fury, those in desperate need, those with nowhere to turn for assistance, our community. Together, we will regroup. We will rebuild. We will survive. Like the Phoenix itself, we will rise.

We wish to thank the following vendors for their donated contributions: Michaels & Michaels Creative for design; Landmark Label and CDS Publications for printing; The Ardagh Group for bottles; Signature Mobile Bottlers Inc. for bottling; Portocork for corks; Enoplastic USA for bottle capsules; and Naumes Crush & Fermentation for use of their labeling and capsuling equipment.



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