

# 2018 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:** 81% Grenache, 19% Syrah

**Yeast:** Wild

**Aging:** 9 months sur lies in 43% 2-year-old, 57% neutral French oak

## AWARDS

*Wine Enthusiast* - 92 points; Editor's Choice

BevX.com - 95 points; 4.5 stars

winereviewonline.com - 93 points

International Wine Report - 91 points

*San Francisco Chronicle* Wine Competition - Silver

## 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.

*Continues on back ...*

## HARVEST DATA

**Dates:** October 5, 2018

**Brix:** 23.7 **pH:** 3.41 **TA:** 7.89 g/L

## BOTTLING DATA

**Production:** 143 cases

**Bottled:** July 23, 2019

**Alc.** 13.8% **pH:** 3.66 **TA:** 6.10 g/L

**FSO<sub>2</sub>:** 34 mg/L



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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.

## TASTING NOTES

The 2018 Grenache brought out our diligent side. As harvest progressed with absolutely perfect weather conditions, we anticipated our Grenache fruit ripening relatively slowly, but Mother Nature had other ideas. The fruit gained nearly three degrees Brix in one week, so we implemented an intensive sampling protocol that resulted in harvesting our Grenache a full two weeks earlier than anticipated to capture the fruit’s incredible freshness and natural acid balance. The resulting wine can only be described as exhilarating. An intense red brick color leads to vivacious, snappy red berry fruit with hints of lavender blossoms and blood orange oil leaping from the glass. The palate’s crushed ripe strawberry and black raspberry fruit flavors are joined by dashes of oregano, tea leaf, red plum, and pink peppercorn. This wine has the textural liveness we expect but also a savory quality on the finish that just begs for early fall cuisine such as grilled boar sausage flatbread with fresh mozzarella, toasted fennel seeds, and pomegranate gastrique.



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