

2018 TEMPRANILLO

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

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

Soil Profile: Darow silty loam underneath colluvial sandy shale

WINEMAKING DATA

Composition: 90% Tempranillo, 7% Grenache, 2% Cabernet Franc, 1% Cabernet Sauvignon

Yeast: Wild

Aging: 22 months in 10% new, 25% 2-year-old, 65% neutral American oak

AWARDS

Wine Enthusiast - 92 points

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.

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HARVEST DATA

Dates: September 28 and October 12, 16, & 17, 2018

Brix: 25.2 **pH:** 3.74 **TA:** 5.27 g/L

BOTTLING DATA

Production: 489 cases

Bottled: July 22, 2020

Alc. 13.9% **pH:** 3.85 **TA:** 6.36 g/L

FSO₂: 38 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

Block 2 of our estate vineyard continues to impress us with its capacity to provide exceptionally balanced fruit from the Tinta de Toro clone of Tempranillo planted there. The defining character of the block is the combination of dried ripe black cherry fruit and dusty, mouth-coating tannin that gives the wine its generous body and length on the palate. There is a sense of depth on the finish that hints at longevity with black raspberry, dark chocolate, espresso, and vanilla bean. This is a classic Tempranillo that cries out for grilled, dry-aged ribeye wrapped in jamón ibérico with a blistered tomato gremolata. Enjoy 2022-2030.



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