

2020 GRENACHE ROSÉ

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 3, Jackson clone

Soil Profile: Padigan loamy clay

WINEMAKING DATA

Composition: 98.5% Grenache, 1.5% Syrah

Yeast: Wild

Aging: 6 months sur lies in 100% stainless steel

AWARDS

Wine Enthusiast – 91 points; Editor's Choice

San Francisco Chronicle Wine Competition – Silver

VINTAGE

2020 turned out to be one of the most challenging vintages in the last quarter century. Coming off of a drier-than-normal 2019-2020 winter, we anticipated—and got—an early budbreak and warm beginning to spring. The excitement created by our early vine development was negated by a dramatically cool and wet May, which limited fruit set in the vineyard by as much as 40 percent. The summer developed into a normal warm, sunny period, and our excitement returned as we watched our small crop mature under clear blue skies. Not to be outdone, Mother Nature contrived a severe unforeseen wind event in early September that threatened to destroy the entire vintage.

Continues on back ...

HARVEST DATA

Dates: September 18 and October 5, 2020

Brix: 21.6 **pH:** 3.50 **TA:** 5.55 g/L

BOTTLING DATA

Production: 136 cases

Bottled: March 2, 2021

Alc. 12.7% **pH:** 3.30 **TA:** 5.61 g/L

FSO₂: 39 mg/L



Fortunately, we escaped the damaging effects of the wind storm and ensuing wildfires to enjoy a surprisingly cool September, which slowed ripening and promoted development of intense aromatics, concentrated flavors, and full phenolic ripeness. Harvest began September 8—a bit later than initially anticipated thanks to a cool September—and concluded with Tempranillo on October 19, just as fall showers settled into the Valley to signal the end of the season.

TASTING NOTES

The Padigan Series soils in our Grenache block once again provided simply delicious fruit for this rosé. The cool end to the ripening period preserved the natural acidity and balance so this wine saw very little intervention in the winery after harvest. Other than pressing the juice off the skins, the only winemaking involved analysis. This minimalist strategy produced a wine with our site's typical ripe raspberry and crushed red currant aromas and flavors, but the ripeness of the fruit also imbued the wine with a textural sweetness that ties the wine together from the softly fruity entry to the delicate, effortless finish. This wine will be at its peak now through 2022 and a delight to be enjoyed with Prosciutto di Parma, raspberry-thyme jam, and savory green-onion scones.



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