

# 2018 MALBEC

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**AVA:** *Rogue Valley, Oregon*

## VINEYARD DATA

**Source:** 2Hawk estate vineyard, Block 6, Malbec Clone FPS09

**Soil Profile:** Darow silty loam transitioning to Carney clay loam underneath alluvial shale

## WINEMAKING DATA

**Composition:** 86% Malbec, 8.5% Cabernet franc, 3.5% Merlot, 2% Cabernet Sauvignon

**Yeast:** Wild

**Aging:** 21 months in 29% new, 30% 2-year-old, 41% neutral French oak

## AWARDS

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

## 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 & 23, 2018

**Brix:** 24.6 **pH:** 3.68 **TA:** 5.71 g/L

## BOTTLING DATA

**Production:** 345 cases

**Bottled:** July 22, 2020

**Alc.** 13.3% **pH:** 3.78 **TA:** 6.65 g/L

**FSO<sub>2</sub>:** 42 mg/L



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 Malbec is from one of the most extraordinary vintages in recent history, and the ripeness of the vintage shows. The intense aromas of black cherry, blueberry pie filling, and graphite are balanced by subtle, integrated oak and raw earth. On the palate, the wine’s core of fruit and impactful texture build as the finish of plum skin, graham cracker, and vanilla-laced chocolate unfold. This wine can be enjoyed immediately but will also benefit from short-term cellaring and provide decadent enjoyment when paired with fire-roasted quail stuffed with guajillo chiles, grilled onions, and sweet corn. Enjoy 2021-2028.



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