2019 GRENACHE

2019 GRENACHE

AVA: Rogue Valley, Oregon

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 3, Jackson clone

Soil Profile: Padigan clayey loam with alluvial sand & abundant cobbled river rocks

WINEMAKING DATA

Composition: 81% Grenache co-fermented with 19% Syrah

Yeast: Wild

Aging: 8 months sur lies in 29% 2-yearold, 29% 3-year-old, 42% neutral French oak, 2 months in 100% stainless steel

HARVEST DATA

Dates: October 16, 2019 Brix: 23.5 pH: 3.36 TA: 7.51 g/L

BOTTLING DATA

Production: 164 cases Bottled: July 23, 2020 Alc. 13.7% pH: 3.81 TA: 6.31 g/L FSO₂: 41 mg/L

VINTAGE

2019 was another in a string of fantastic vintages characterized by nearrecord bookend months on the bookends of the vintage. Our spring bookend saw record rainfall in February, and our fall bookend set a nearrecord cool for October. The winter was relatively warm and slightly drier than normal. Spring stayed on the cool side, with budbreak the most uniform we have seen in some time. Bloom was equally uniform within the varieties, but a June heat spike limited our crop by nearly a third. This created some uneven fruit set, but thanks to our vineyard crew and their extraordinary attention to detail, veraison and ripening proceeded with minimal variation. The little heat we received in October allowed our fruit to ripen very slowly while moderating sugar accumulation and preserving natural acidity.

Continues on back ...

TASTING NOTES

2Hawk's vineyard site is a perfect match for Grenache as evidenced by our 2019 vintage. Despite one of the coolest early falls on record, our Grenache ripened to perfection with classic Old World balance and complexity. The inclusion of co-fermented Syrah brings a spicy, garrigue quality to the pure candied cherry and ripe strawberry fruit notes and delicate perfume. The palate is finely detailed, balanced, and reserved, which allows the wine to be a sophisticated expression of the vintage. We just love how the vintage's hallmark minerality complements and sustains the wine's fruit from the initial impression through the finish. The interplay makes us long for traditional fare of seared rabbit with root vegetable medley and sweet corn succotash. Enjoy now through 2024.



Wine makes every moment an occasion. Take yours to new heights.

2335 N. PHOENIX RD. | MEDFORD, OR | 541.779.WINE www.2HAWK.WINE



Wine makes every moment an occasion. Take yours to new heights.

2335 N. Phoenix Rd. | Medford, OR | 541.779. Wine

www.2HAWK.WINE