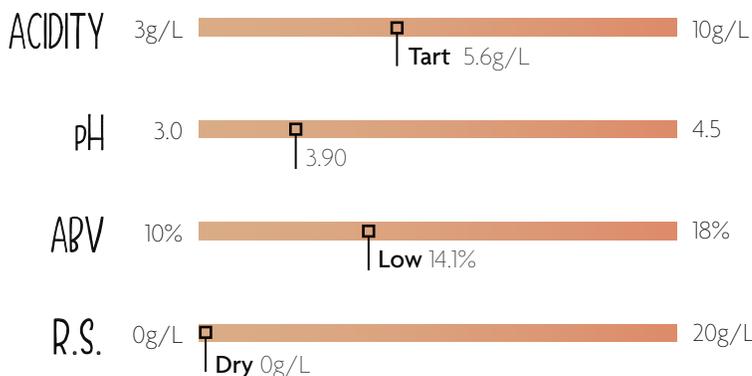




2018 was our second vintage of wines and our first year making malbec. The fruit was hand-harvested, cluster-sorted, destemmed, and berry sorted before fermentation. It was inoculated and fermented nearly dry before being gently pressed, settled, and racked to barrel. The wine matured 20 months in barrel, where oak components began to integrate into the wine and micro-oxygenation stabilized tannin and color complexes. We filtered and bottled the wine in July 2020, and decided to bottle age the wine for another year. Good things come to those who wait. This wine rewards with fresh blackberry, peppercorn, black plum, sweet toasted cedar, and the vibrant acidity that allows for graceful aging.

FLAVORS



WINE NERD FACTS

Harvested: October 24, 2018
 Rogue Valley, Southern Oregon
Varietal Composition: 100% Malbec
°Brix at Fermentation: 25.8
Fermentation Time: 13 days
Barrel Program: French Oak, 25% new
Production Volume: 93 cases

SERVING

Serve at: 59–64 degrees Fahrenheit
Best consumed: 2022–2030
Pair with: Pepper crusted ahi

Storage: Keep between 45° and 65° F, away from any UV light. After opening, store in refrigerator.

The malbec for our 2018 wine was grown at 2Hawk Vineyard and Winery in Medford, Oregon. 2Hawk is a turnaround story. Visionary farmer Ross Allen bought a middling vineyard on a windswept plain in southern Oregon and, with his decades of farming expertise and advice from veteran winemaker Kiley Evans, has dialed in the viticulture program to produce outstanding quality fruit.

The 2018 growing season started with a dry and sunny bloom, enabling healthy fruitset in malbec and most other varieties. Summer was dry and punctuated by a lightning storm in mid-July that sparked wildfires in the region and brought smoke to

the area for a few weeks surrounding veraison. Despite some smoke in the air, wines made from vineyards outside the immediate vicinity of wildfires are showing little to no smoke effect. Heat at the end of the 2018 growing season into harvest made for a ripe, lively expression of malbec in our wine this vintage.

