

2021 Q BORDEAUX BLEND



WINE CLUB
Quarterly Allotment
Summer 2024 Winemaker's Selection

VARIETAL COMPOSITION	Merlot 46%, Cabernet Sauvignon 38.5%, Cabernet Franc 15%, Petit Verdot 0.5%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	October 2021	
	Tonnage: N/A	Brix: N/A
TECHNICAL DATA	ABV: 12%	RS: 0.0%
	TA: 6.15 g/L	Ph: 3.81
COOPERAGE	20 mo. Neutral French Oak	
PRODUCTION	323 Cases	

TASTING NOTES

On the nose, this wine offers a complex bouquet of leather, plum, black cherry, peppercorn, caramel, and tobacco. The palate features flavors of black currant, dried cherries, plum, graphite, caramel and baking spices. The mouthfeel starts with rich fruit flavors and minerality, transitioning into a medium-bodied wine with structured and firm tannins that frame the entire palate. This wine can be enjoyed now but will be more refined in another 2-3 years, as it is still a very young red wine.

PAIRING NOTES

For a main course we would pair this red blend with roast beef, veal, venison or roast duck. Or sip alongside cheeses such as Manchego, Swiss/Gruyere and Comte.

Preferred Dish: Steak au Poivre

WINEMAKING NOTES

The Q is our bordeaux blend and the blend varies from year to year. Typically at least 4 of the 5 bordeaux varietals are included in the blend, and when we can all 5 are used! These wines are all harvested, processed and aged separately. Depending on the year we may decide on the blend anywhere from 9 to 6 months prior to bottling.

VINTAGE NOTES

The season began with excellent conditions, however, we had excessive precipitation during the red harvest. Blending a wine is an excellent way to create a well rounded, structured wine. This is displayed in this year's blend with a nice balance of mouth coating tannins and great aromas/flavors!

HAWK HAVEN
Vineyard & Winery