

## Duende, Tempranillo, Alexander Valley

- New world Tempranillo with an old world soul
- Pure expression of fruit with minimal intervention or oak
- Made by Jake Hawkes, from one of Alexander Valley's pioneering winegrowing families

### The Producer

It seems unlikely that a Cabernet producer from one of Alexander Valley's oldest estates would venture into making niche varietal wines, but that is the intriguing story of Jake Hawkes and his Duende label. While his 'day job' is making the estate Cabernet, Merlot and Chardonnay of his family's Hawkes label, Jake's wandering spirit drives him to play with other varieties that inspire him. The idea of Duende is to make affordable interesting wines from whatever interesting fruit Jake comes across. Always limited in scale, always delicious, Duende wines share an expression of soul or 'duende' that drives each wine.

Jake Hawkes grew up around grape farming in his family estate, Hawkes Winery. Working with his dad for more than 2 decades, Jake honed his craft in the vineyards, where constant care and attention came naturally. "Staying close" became Jake's mantra for winegrowing. His winemaking style shows respect for grape growing, do as little as possible.

As his family had been one of the first to plant Cabernet Sauvignon in Alexander Valley, Jake had an appreciation for early grape-growers who came before him – a sentiment not widely shared in California- as old vineyards of niche varietals were increasingly being replaced with Chardonnay, Cabernet, and Pinot. Jake's moral compass compelled him to consider what he could do to preserve diversity in farming rather than caving in to the homogenization trends he saw. Instead of ripping out old vines planted by immigrants, Jake wanted to cultivate them and make them sustainable.

Meanwhile at the time, Jake was broke and drinking a lot of Tempranillos because they were good and affordable. He especially liked Riojas that were big, ripe and fuller style. He also loved the wines of the Loire valley and Northern Rhone. Being from a farming family himself he was able to find some interesting vineyards where he could acquire small amounts of fruit to experiment with these varieties.

After the manual harvests, the wines are made in Jake's signature "staying close" style with minimal intervention and very little oak. A sensorial winemaker, Jake uses open tubs for fermentation, so he can see, smell and respond as needed. Lots are fermented separately with different yeast profiles, and then blended together -- a logistical Rubik's cube that rewards with the authentic and true to place expressions that Jake aspires to.

### The Wine

Jake Hawkes has always admired the finesse of the wines of Rioja and the Tempranillo grape - so much so that he grafted Tempranillo to some of his prized vines on Hawkes' Red Winery Road estate. The style of the wine is more in tune with the bold fruit driven style of Ribera del Duero than the oak-driven wines of Rioja. The wine shows sunny red fruit with a plush velvety texture and soft tannins. It's a subtle reference to Spain while it remains firmly rooted in California.



**Appellation:** Alexander Valley

**Varietal:** 100% Tempranillo

**Soils:** Volcanic, Franciscan, clay and shale

**Vinification:** Primary fermentation in small open top fermenters, punched down by hand.

**Aging:** 2 years in neutral French oak. Bottled unfiltered, unfiltered.

**Tasting note:** Deep ruby, highly perfumed aromas of red dried cherry, orange peel and tobacco. Long, complex and very well defined.