



# The Falconer

## RESERVE BLEND

2012 Grand Valley, Colorado

The Falconer is a proprietary blend of premium, Old World “black” grapes originating in Italy, Portugal, and the Pyrenees of Southern France. Its deep, dark color and aromas of wood smoke and dried plum give way to intense, rich flavors. This is a bold and robust wine with firm structure and abundant, smooth tannins. Enjoy now with traditional hearty fare or cellar up to 20 years.

### BLEND/COMPOSITION

Field Blend of Touriga, Souzao from Talbott’s Farm and Field Blend of Tannat, Souzao, Touriga and Tinta Cao from Hawk’s Ridge vineyard

### AGING

Barrel aged 4 years in neutral medium toast oak barrels

### FERMENTATION

Inoculated with Phytterra Andante 10/10/12  
Fermented on skins  
No malolactic fermentation  
Pressed 10/30/2012

### WINEMAKER’S NOTES

2012 was a year of transition at Talon winery. Amidst our changes, we were able to work with the exceptional growers of the Grand Valley to bring in another year of outstanding grapes. This is the last vintage of these unique varietals from Hawk’s Ridge vineyard. The cold winters of 2013 and 2014 brought significant crop loss to the Grand Valley AVA, especially impacting this vineyard. Hawk’s Ridge was replanted with different varietals, making these special Portuguese and French grapes no longer available to us. 2012 Falconer is evidence of the hands-on care and vinification by Glenn Foster, our founding winemaker. Glenn’s careful, steady winemaking is responsible for the enduring quality of this wine, along with diligent and expert stewardship by Talon’s Winemaking Team. The Falconer has been aged for 4 years in a blend of medium toast American, French, and Hungarian oak barrels. The uniqueness of this wine was apparent from the start, crafted to be enjoyed now or carefully cellared another 20 years in the bottle. This wine is an example of what a group of dedicated individuals can create through customer focus, integrity and care.

### TECHNICAL DATA

Total Cases Produced . . . . . 95  
Harvest Date . . . . . 10/09/2012  
Racked Date . . . . . 3/6/2012  
Bottling Date . . . . . 3/29/2018  
Release Date . . . . . 4/24/2018  
Brix at Harvest . . . . . 27.5°  
Titratable Acidity at Bottling . . . . 7.6g/L  
pH at Bottling . . . . . 3.83  
Alcohol . . . . . 13.9%