



2017 MUSCAT

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 4, Clones FPS01
Soil Profile: Darow silty loam & Carney clayey loam

HARVEST DATA

Date: 8 September 2017
Brix: 19.2 pH: 3.23 TA: 5.92 g/L

WINEMAKING DATA

Composition: 100% Muscat
Yeast: Wild
Aging: 6 months sur lies in 100% stainless steel

BOTTLING DATA

Production: 109 cases
Bottled: 15 March 2018
Released: 6 May 2018
Alc. 11.5% pH: 3.28 TA: 6.50 g/L
FSO₂: 23 mg/L

Retail Price: \$24

VINTAGE

2017 was a lesson in patience coming off record snowfall. What started as a normal, relatively cool spring ended on a warm trend that continued until mid-July, when Mother Nature reminded us of her fickleness. August turned out to be one of the coolest in the last twenty years, allowing our fruit to ripen slowly and evenly. Fall continued the cool trend, and—thanks to our perfectly balanced crop load and expert water stress management—we began harvest on September 8, a week later than anticipated. As harvest progressed in unseasonably cool conditions, we became so excited by the flavor development we tasted in the vineyard that we delayed harvest of many blocks until the last possible minute. Our final fruit came in on November 2 with superb ripeness in exquisite condition.

TASTING NOTES

Muscat is the source of a lot of fun for us at 2Hawk. It fills the winery with blooming flower perfume during fermentation and bottling, much as those same aromas waft from the glass upon pouring. White peach, apricot, crushed pineapple, and key lime peel subtleties add complexity. There is a noticeable sweetness on the palate that balances the wine's natural acidity very nicely. While playful and full of life, this wine has a serious side when it comes to food pairings. We really enjoy this with pan-sautéed grouper and a bowl of wide rice noodles in spicy green curry broth.