



## 2017 VIOGNIER

AVA: *Rogue Valley, Oregon*

### VINEYARD DATA

Source: 2Hawk estate, Block 1, Clone FPS01

Soil Profile: Darow silty loam underneath  
colluvial sandy shale

### HARVEST DATA

Dates: 14, 18, & 26 September 2017

Brix: 23.2 pH: 3.57 TA: 6.73 g/L

### WINEMAKING DATA

Composition: 100% Viognier

Yeast: Wild

Aging: 6 months sur lies in 100% stainless steel

Retail Price: \$26

### BOTTLING DATA

Production: 161 cases

Bottled: 15 March 2018

Released: 11 November 2018

Alc. 13.8% pH: 3.55 TA: 7.14 g/L

FSO<sub>2</sub>: 35 mg/L

### AWARDS

*Wine Enthusiast* - 91 points, Editor's Choice

### 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

Our 2017 Viognier gave a whole new definition to beautiful fruit upon harvest. The uniformity of berries and clusters was like nothing we'd ever seen before. The wine's combination of honeycrisp apple, pear skin, pineapple, and mango aromas and flavors is spellbinding when the hints of honeysuckle blossom and orange rose petal emerge. The palate gushes with ripe mango and pineapple fruit balanced with crisp minerality and the subtle weight that comes from very ripe fruit. This wine has the intensity and concentration to age gracefully in the near term. Enjoy now through 2021 with a wide variety of foods, but we think seared tuna with soy, ginger, and garlic drizzled with a light lemon-balsamic glaze is ideal.