



## 2016 DAROW SERIES MALBEC

AVA: *Rogue Valley, Oregon*

### VINEYARD DATA

Source: 2Hawk estate vineyard, Block 6, Clone FPS09

Soil Profile: Darow silty loam transitioning to Carney clay loam underneath alluvial shale

### HARVEST DATA

Dates: 20 September 2016

Brix: 23.4 pH: 3.86 TA: 5.3 g/L

### WINEMAKING DATA

Composition: 92% Malbec, 8% Cabernet Sauvignon

Yeast: Wild

Aging: 22 months in 40% new, 40% 2-year-old French oak

### BOTTLING DATA

Production: 130 cases

Bottled: 7 August 2018

Released: November 2018

Alc. 14.5% pH: 3.75 TA: 5.41 g/L

FSO<sub>2</sub>: 36 mg/L

Retail Price: \$49

### VINTAGE

The 2016 vintage was notable for 2Hawk as our first harvest from our major vineyard expansion project in 2014. Like in 2015, spring arrived early, but it was cool and dry. Since the weather during flowering limited the crop load naturally, very little fruit thinning was required. Summer was typically warm and absent the normal early showers, so the vineyard required extra attention to ensure we had no detrimental water stress. Fortunately, summer gave way to a beautiful and temperate early fall season for the final ripening phase. Harvest was definitely early given the age of the vineyard and amount of fruit. We finished picking our mature vines just before the October rains settled in.

### TASTING NOTES

We designate estate-grown wines of special distinction as “Darow Series” after our vineyard’s most prevalent soil type. This is our first estate-grown Malbec, and we couldn’t be more excited about how well Malbec appears to be matched to our estate vineyard’s mesoclimate. The color of this wine—a nearly impenetrable purple-red—is striking, as is the explosion of blackberry, boysenberry, and crushed raspberry fruit aromas. Telltale hints of violet perfume and pencil shavings define this wine’s varietal character. On the palate a dense, concentrated core of very ripe fruit is framed by finely delineated tannins and well-integrated oak. The finish, which lasts seemingly forever, combines powerful fruit and a velvety texture as the subtle graham cracker and marionberry pie filling notes emerge. This is irresistible now and will gain complexity and body over the next four to six years. We suggest pairing with a grilled KC strip, morels, and green peppercorns in a red wine and veal demi reduction.