



## 2016 DAROW SERIES VIOGNIER

AVA: *Rogue Valley, Oregon*

### VINEYARD DATA

Source: 2Hawk estate vineyard, Block 1, Clone FPS01  
Soil Profile: Darow silty loam underneath colluvial sandy shale

### HARVEST DATA

Date: 22 September 2016  
Brix: 26.3 pH: 4.07 TA: 5.46 g/L

### WINEMAKING DATA

Composition: 100% Viognier  
Yeast: Wild  
Aging: 12 months in 50% new, 50% 1-year-old French oak, 6 months in 100% stainless steel

### BOTTLING DATA

Production: 49 cases  
Bottled: 15 March 2018  
Released: 6 May 2018  
Alc. 14.5% pH: 3.76 TA: 6.40 g/L  
FSO<sub>2</sub>: 32 mg/L

Retail Price: \$46

### AWARDS

*Wine Enthusiast* - 92 points  
Beverage Testing Institute / Tastings.com - 90 points, Gold Medal  
Global Wine Awards 2018 - Double Gold Medal  
San Francisco International Wine Competition - Gold

### 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. Unlike many Viogniers, this wine was fermented and aged in French oak for an extended period like the benchmark wines from the northern Rhone commune of Condrieu. The nose explodes with caramel, lemon curd, baking spices, and ripe yellow peach aromas. Thick and luscious on the palate, flavors of apple pie filling, clover honey, yellow dates, and golden figs float seamlessly while riding a wave of perfectly balanced acidity. The finish is long and satisfying and promises developing complexity if the wine is allowed to age over the next three to six years. This wine is surprisingly versatile, but we love it with pan-roasted scallops in a bacon and white wine butter sauce.