

2017 CHARDONNAY

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Blocks 3 & 4,
Clones FPS95, FPS72, & FPS17

Soil Profile: Darow silty loam, Padigan
silty loam, & Carney clayey loam

WINEMAKING DATA

Composition: 100% Chardonnay

Yeast: Wild

Aging: 6 months sur lies in 15% 2-year-
old French oak, 85% in stainless steel

AWARDS

SavorNW Wine Awards - Gold

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.

Continues on back ...

HARVEST DATA

Dates: September 8, 18, & 27, 2017

Brix: 22.8 **pH:** 3.64 **TA:** 5.98 g/L

BOTTLING DATA

Production: 156 cases

Bottled: March 15, 2018

Released: May 6, 2018

Alc. 13.3% **pH:** 3.56 **TA:** 5.97 g/L

FSO₂: 32 mg/L



TASTING NOTES

For 2017, we had such vibrant, juicy, fruit-forward Chardonnay that we decided to ferment a substantial portion in stainless steel with minimal intervention. We whole-cluster-pressed the fruit, settled the juice briefly, and transferred it to the tank, where it was left alone to ferment. The result? A transparent display of pure red delicious apple, lemon rind, cream-dipped peach, and apricot preserve aromas and flavors. We think this wine will be at its best from now through 2020 and love it paired with baked halibut drizzled in white truffle oil with stone-ground cheddar grits.



Tasting room open daily 1 to 7 pm

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