

2017 DAROW SERIES VIOGNIER

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 1, Clone FPS01

Soil Profile: Darow silty loam underneath colluvial sandy shale

WINEMAKING DATA

Composition: 100% Viognier

Yeast: Wild

Aging: 11 months sur lies in 50% new, 50% 1-year-old French oak, 6 months in 100% stainless steel

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

Date: September 18 & 26, 2017

Brix: 23.8 **pH:** 3.64 **TA:** 6.90 g/L

BOTTLING DATA

Production: 100 cases

Bottled: March 14, 2019

Released: May 2019

Alc. 13.9% **pH:** 3.67 **TA:** 5.26 g/L

FSO₂: 36 mg/L



TASTING NOTES

When a wine's character reveals itself to be deserving of special distinction, we use the designation "Darow Series" after our estate vineyard's most prevalent soil type. This Viognier certainly deserves that title. Our homage to the recognized benchmark Viognier wines of Condrieu was fermented with our vineyard's indigenous yeasts in proprietary French oak barrels, where the wine underwent bâtonnage—stirring of the yeast lees—in barrel for an additional 10 months. These laborious techniques produced an opulent wine of dense yet delicate richness, remarkable complexity, and impeccable balance. Flower blossom perfume, clover honey, and toasted coconut aromatics are followed by preserved lemon meringue, vanilla bean crème brûlée, and apricot fruit flavors. This tightly wound wine's utterly spectacular concentration and length will develop over the next three to five years. We advise giving it a showplace next to bronzed halibut on puréed parsnips and a Calabrian chili oil drizzle.



Tasting room open daily 1 to 7 pm

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