

2017 SAUVIGNON BLANC

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 5, Clone FPSOI

Soil Profile: Darow silty loam

WINEMAKING DATA

Composition: 100% Sauvignon blanc

Yeast: Wild

Aging: 6 months sur lies in 19% 2-year-old French oak, 81% stainless steel

AWARDS

Wine Enthusiast – 88 points

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 11 & 13, 2017

Brix: 23.6 **pH:** 3.41 **TA:** 5.93 g/L

BOTTLING DATA

Production: 240 cases

Bottled: March 15, 2018

Released: May 6, 2018

Alc. 13.7% **pH:** 3.21 **TA:** 6.98 g/L

FSO₂: 27 mg/L



TASTING NOTES

The 2017 Sauvignon blanc is quite forward in both aroma and flavor. Notes of guava, gooseberry, ripe melon, pink grapefruit, and freshly cut grass jump forth with pouring. The palate is crisp and deftly balanced as the flavors of lime zest, Asian pear, and ripe yellow apple unfold. Texturally, this wine flows wonderfully with tension and energy through the dry, invigorating finish. We suggest enjoying this wine while fresh and exuberant, so minimal cellaring is required. This is a great wine for seafood, especially baked oysters with fresh thyme, lemon, and softened Muenster. Enjoy now through 2020.



Tasting room open daily 1 to 7 pm

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