

# PLUME BLANC V.2

**AVA:** *Rogue Valley, Oregon*

## VINEYARD DATA

**Source:** 2Hawk estate, Blocks 1, 3, 4, & 5

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

## WINEMAKING DATA

**Composition:** 43% Sauvignon blanc, 30% Chardonnay, 19% Muscat, 8% Viognier

**Yeast:** Wild

**Aging:** 6 months sur lies in 9% 2-year-old French oak, 91% in stainless steel

## AWARDS

*Wine Enthusiast* - 90 points

## TASTING NOTES

For our **Plume blanc v.2**, we exercised our blending skills in making a delightful, refreshing wine that is versatile, harmonious, and, above all, delicious. Our estate vines gave us wonderful fruit with naturally balanced acidity and ripe fruit flavors of guava, melon, peach, and pineapple, which we did our best to highlight in a flavor package that features those vibrant fruits along with a slightly off-dry finish. This wine's personality fits a casual space with friends best and just sings when paired with an olive oil-rubbed flatbread topped with roasted garlic, chopped fennel leaves, sun-dried tomatoes, and sliced jamon ham. Enjoy now through 2020.

## HARVEST DATA

**Avg. Brix:** 23.2 **Avg. pH:** 3.58

**Avg. TA:** 6.22 g/L

## BOTTLING DATA

**Production:** 555 cases

**Bottled:** March 15, 2018

**Released:** May 6, 2018

**Alc.** 13.9% **pH:** 3.42 **TA:** 6.97 g/L

**FSO<sub>2</sub>:** 35 mg/L



Tasting room open daily 1 to 7 pm

2335 N. PHOENIX RD. | MEDFORD | 541.779.WINE

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