

2018 SAUVIGNON BLANC

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 5, Clone FPS01

Soil Profile: Darow silty loam

WINEMAKING DATA

Composition: 100% Sauvignon blanc

Yeast: Wild

Aging: 6 months sur lies in 40% neutral oak, 60% stainless steel

AWARDS

Wine Enthusiast – 91 points, Editor's Choice

VINTAGE

2018 was a textbook Rogue Valley Indian summer vintage. The growing season saw a cool start into late spring, but just as the vines began to bloom, the weather turned slightly warmer, resulting in even and above-average fruit set. Overall, the summer was similar to previous years, but it was notably free of heat spikes, which can cause uneven ripening. Summer went out with cooler than normal temperatures, and we enjoyed beautiful and exceptionally dry ripening weather in September and October with 40-50-degree diurnal swings nearly every day. As the fruit reached complete physiological maturity while basking in the warmth of the late season sun, we began harvesting “the winemaker’s dream”—grapes that were absolutely bursting with ripe fruit flavors; beautiful natural acidity; and round, plump tannins. Our last fruit came in on November 9.

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HARVEST DATA

Dates: September 11 & 12, 2018

Brix: 23.5 **pH:** 3.29 **TA:** 6.72 g/L

BOTTLING DATA

Production: 276 cases

Bottled: March 14, 2019

Released: May 2019

Alc. 13.3% **pH:** 3.40 **TA:** 5.41 g/L

FSO₂: 29 mg/L



TASTING NOTES

For 2018, our Sauvignon blanc vines gave us fruit like we have not seen previously. The aromatic and flavor intensities were simply phenomenal and possessed razor-sharp acidity. We elected to barrel-ferment a significant portion and couldn't be more pleased with the results. Perfumed aromatics of mango, passion fruit, and grapefruit zest erupt as flavors of key lime, orange Creamsicle, and flinty minerality build. We love the textural impact of barrel fermentation; it gives the wine a seamless, creamy texture that unfolds on the lengthy, dry finish. This is a wine to enjoy now through 2021 for its crunchy mouthfeel, which pairs wonderfully with lighter fare. We suggest a grilled radicchio and leek salad with sautéed lemon shrimp and honey-ginger vinaigrette.



Tasting room open daily 1 to 7 pm

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