

2017 DAROW SERIES 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: 11 months sur lies in 50% new, 50% 2-year-old French oak, 6 months in 100% stainless steel

AWARDS

Wine Enthusiast - 91 points

Sunset International Wine Competition - Gold

San Francisco Chronicle Wine Competition - Double Gold

James Suckling - 90 points

TEXSOM International Wine Awards - Silver

Harvest Challenge - Silver

SavorNW Wine Awards - Silver

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.

Continues on back ...

HARVEST DATA

Dates: September 8, 18, & 27, 2017

Brix: 23.2 pH: 3.68 TA: 5.81 g/L

BOTTLING DATA

Production: 190 cases

Bottled: March 14, 2019

Released: November 2019

Alc. 13.4% pH: 3.66 TA: 4.65 g/L

FSO₂: 35 mg/L



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.

TASTING NOTES

When a wine's character reveals itself to be deserving of a special distinction, we use the designation "Darow Series" after our estate vineyard's most prevalent soil type. In 2017, we were fortunate to harvest exquisite Chardonnay that we felt was particularly well-suited to barrel fermentation and aging. Following indigenous yeast fermentation, the wine received regular battonage (stirring of the yeast lees) in barrels until being transferred to stainless-steel tanks for six months to facilitate integration of flavors and texture. This wine shows a balance of fleshy ripeness with an elegantly lifted finish that defines Rogue Valley Chardonnay. Pure white peach and quince aromas blend with lime rind and toasted marshmallow flavors on the finish. We think this will hit its stride from 2020 to 2023 and just sing when paired with Dungeness crab cakes and hazelnut butter sauce with lemongrass.



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