

2017 DAROW SERIES PINOT NOIR

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 2, Clones 115 & 777

Soil Profile: Darow silty loam underneath alluvial sandy shale with abundant cobbled river rocks

WINEMAKING DATA

Composition: 95% Pinot noir, 5% Malbec

Yeast: Wild

Aging: 9 months in 25% new, 25% 2-year-old, 50% neutral French oak

AWARDS

James Suckling - 89 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: October 6, 2017

Brix: 22.9 **pH:** 3.63 **TA:** 5.74 g/L

BOTTLING DATA

Production: 107 cases

Bottled: August 7, 2018

Released: May 2019

Alc. 13.1% **pH:** 3.78 **TA:** 5.62 g/L

FSO₂: 37 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. Thanks to an overall cool ripening period, our Pinot noir fruit in 2017 displayed a particularly charming personality, so we focused our winemaking on expressing the delicacy of the vintage. This wine opens with sultry Bing cherry, pine needle, and cola aromatics before transforming into crushed raspberries, ripe black cherries, lavender, and mint on the palate. The balance is fine, and there is a seductive side as the finish evolves and lingers. Best from 2020–2024, it is nicely accompanied by sesame-crusted pork tenderloin medallions with Manchego polenta and harissa butter.



Tasting room open daily 1 to 7 pm

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