

# 2017 DAROW SERIES VIOGNIER

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

## VINEYARD DATA

**Source:** 2Hawk estate, Block 1, Clone FPS01

**Soil Profile:** Darow silty loam underneath colluvial sandy shale

## WINEMAKING DATA

**Composition:** 100% Viognier

**Yeast:** Wild

**Aging:** 11 months sur lies in 50% new, 50% 1-year-old French oak, 6 months in 100% stainless steel

## AWARDS

*Wine Enthusiast* - 90 points

Joseph V. Micallef, Contributor, *Forbes* - 9.1/10 points

Harvest Challenge - 91 points, Gold, Best of Rogue Valley AVA

BevX.com - 4 Stars; 90 points

*San Francisco Chronicle* Wine Competition - Silver

Oregon Wine Awards - Silver

Oregon Wine Competition - 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.

*Continues on back ...*

## HARVEST DATA

**Date:** September 18 & 26, 2017

**Brix:** 23.8 pH: 3.64 TA: 6.90 g/L

## BOTTLING DATA

**Production:** 100 cases

**Bottled:** March 14, 2019

**Released:** May 2019

**Alc.** 13.9% pH: 3.67 TA: 5.26 g/L

**FSO<sub>2</sub>:** 36 mg/L



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.

## 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. This Viognier certainly deserves that title. Our homage to the recognized benchmark Viognier wines of Condrieu was fermented with our vineyard's indigenous yeasts in proprietary French oak barrels, where the wine underwent bâtonnage—stirring of the yeast lees—in barrel for an additional 10 months. These laborious techniques produced an opulent wine of dense yet delicate richness, remarkable complexity, and impeccable balance. Flower blossom perfume, clover honey, and toasted coconut aromatics are followed by preserved lemon meringue, vanilla bean crème brûlée, and apricot fruit flavors. This tightly wound wine's utterly spectacular concentration and length will develop over the next three to five years. We advise giving it a showplace next to bronzed halibut on puréed parsnips and a Calabrian chili oil drizzle.



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