

2017 DAROW SERIES MALBEC

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 6, Malbec Clone FPS09

Soil Profile: Darow silty loam transitioning to Carney clay loam underneath alluvial shale

WINEMAKING DATA

Composition: 79% Malbec, 21% Cabernet Sauvignon

Yeast: Wild

Agging: 20 months in 50% new, 21% 2-year-old, 29% neutral French oak

AWARDS

San Francisco Chronicle Wine Competition - **Double Gold**

BevX.com - **4.5 Stars; 95 points**

Oregon Wine Awards - **Gold**

Sunset International Wine Competition - **Silver**

TEXSOM International Wine Awards - **Silver**

Harvest Challenge - **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

Dates: October 17, 18, & 26 and November 1, 2017

Brix: 23.8 **pH:** 3.63 **TA:** 5.36 g/L

BOTTLING DATA

Production: 341 cases

Bottled: July 24, 2019

Released: May 2020

Alc. 13.9% **pH:** 3.89 **TA:** 6.13 g/L

FSO₂: 37 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 a special distinction, we use the designation "Darow Series" after our estate vineyard's most prevalent soil type. The 2017 vintage of our estate Darow Series Malbec shows considerably more elegance and inherent balance than we honestly expected based on how the young wine came together during fermentation and early barrel aging. Densely colored in the glass, the varietal typicity is unmistakable as deep aromas of boysenberry, black raspberry, and pencil lead waft forth with hints of fresh thyme. Flavors progress from dark berry pie filling and licorice to freshly puréed blackberry and toasted coconut to mocha and cassis through the mid-palate and into the finish, which lasts seemingly forever and oozes liquid black fruit. This wine is delicious now but if properly cellared will improve over the next three to five years. Drink 2020–2027. We suggest giving this sophisticated wine a proper pairing of seared bone-in beef tenderloin dusted with black and pink peppercorns along with a mushroom-parsnip ragu and smoked bleu cheese chips.



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