

# 2019 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 45%  
neutral oak, 55% stainless steel

## AWARDS

*Wine Enthusiast* – 90 points

BevX.com – 4 stars; 93 points

Harvest Challenge – Gold; 94 points

Oregon Wine Awards – Silver

## VINTAGE

2019 was another in a string of fantastic vintages characterized by near-record bookend months on the bookends of the vintage. Our spring bookend saw record rainfall in February, and our fall bookend set a near-record cool for October. The winter was relatively warm and slightly drier than normal. Spring stayed on the cool side, with budbreak the most uniform we have seen in some time. Bloom was equally uniform within the varieties, but a June heat spike limited our crop by nearly a third.

*Continues on back ...*

## HARVEST DATA

**Dates:** September 27 and  
October 1 & 2, 2019

**Brix:** 22.6 **pH:** 3.44 **TA:** 6.84 g/L

## BOTTLING DATA

**Production:** 429 cases

**Bottled:** March 3, 2020

**Released:** May 2020

**Alc.** 13.1% **pH:** 3.37 **TA:** 6.51 g/L

**FSO<sub>2</sub>:** 30 mg/L



This created some uneven fruit set, but thanks to our vineyard crew and their extraordinary attention to detail, veraison and ripening proceeded with minimal variation. The little heat we received in October allowed our fruit to ripen very slowly while moderating sugar accumulation and preserving natural acidity. We started harvest on September 20—a good bit later than normal—and thankfully avoided potentially damaging fall frosts, pulling our last fruit on November 5.

## TASTING NOTES

As our Sauvignon blanc vines have matured, we have been struck by the exceptional brightness and vivaciousness of the fruit. If one word could be used to describe our 2019 Sauvignon blanc, it would be “alive.” Thanks to fermentation by our indigenous vineyard yeast, this wine bursts with our site’s trademark pink grapefruit, lemongrass, and wet-stone aromas. Beautiful natural acidity gives the palate tension and lifts the fruit flavors of ripe peach and guava while the rich textural quality gives the wine weight without being heavy. We think this is our best Sauvignon blanc to date. It sings when poured alongside a tarragon-infused Caesar salad with brick-grilled chicken thighs seasoned with lemon pepper and turmeric. Enjoy now through 2022.



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