

2018 MUSCAT

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 4,
Clone FPS01

Soil Profile: Darow silty loam &
Carney clayey loam

WINEMAKING DATA

Composition: 100% Muscat

Yeast: Wild

Aging: 6 months sur lies in 100%
stainless steel

VINTAGE

2018 was a textbook Rogue Valley Indian summer vintage. The growing season saw a cool start into late spring, but just as the vines began to bloom, the weather turned slightly warmer, resulting in even and above-average fruit set. Overall, the summer was similar to previous years, but it was notably free of heat spikes, which can cause uneven ripening. Summer went out with cooler than normal temperatures, and we enjoyed beautiful and exceptionally dry ripening weather in September and October with 40-50-degree diurnal swings nearly every day. As the fruit reached complete physiological maturity while basking in the warmth of the late season sun, we began harvesting “the winemaker’s dream”—grapes that were absolutely bursting with ripe fruit flavors; beautiful natural acidity; and round, plump tannins. Our last fruit came in on November 9.

Continues on back ...

HARVEST DATA

Dates: September 6, 2018

Brix: 19.2 **pH:** 3.48 **TA:** 6.57 g/L

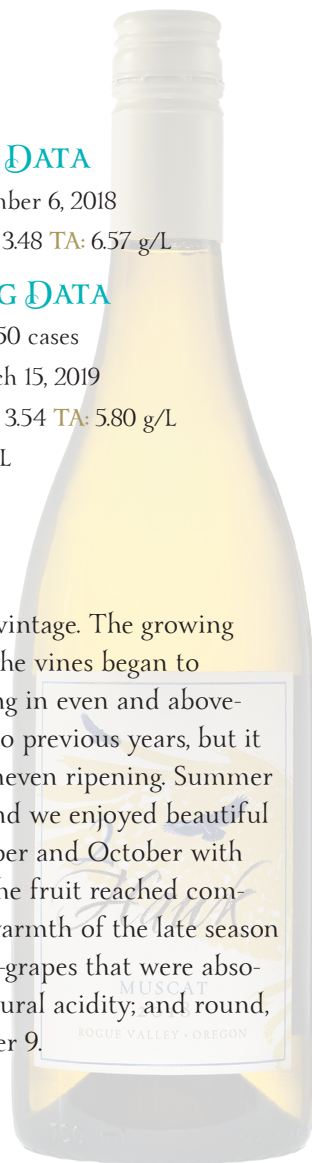
BOTTLING DATA

Production: 150 cases

Bottled: March 15, 2019

Alc. 11.2% **pH:** 3.54 **TA:** 5.80 g/L

FSO₂: 26 mg/L



TASTING NOTES

Muscat continues to be a source of serious playfulness at 2Hawk. We take the wine seriously, but we never feel the wine takes itself seriously. The fruit never fails to elicit surprise at picking with the sheer size of the bunches, but once the juice is liberated, the deliciousness factor begins soaring. There is no doubt we love the intensely perfumed aromatics of stone fruit, lychee, orange peel, and rose water that gush onto the palate. The serious part of this wine comes with balancing the high natural acidity. The 2018 version is notably drier than previous versions but maintains a sense of grace and style. Drink this while young and enjoy its pairing versatility by mating it to baked panko-crusted chicken tossed in ghost pepper-mango-ginger glaze.



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