

2018 VIOGNIER

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: 6 months sur lies in 100% stainless steel

AWARDS

BevX.com - 95 points; 4.5 stars

Wine Enthusiast - 90 points

Joseph V. Micallef, Contributor, *Forbes* - 9/10 points

Wine Press Northwest Platinum Judging - Platinum

Harvest Challenge - Double Gold, Best of Class, Best of Rogue Valley AVA; 97 points

San Francisco Chronicle Wine Competition - Gold

SavorNW Wine Awards - Silver

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.

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HARVEST DATA

Dates: September 26 and October 4 & 9, 2018

Brix: 23.9 **pH:** 3.71 **TA:** 5.86 g/L

BOTTLING DATA

Production: 169 cases

Bottled: March 14, 2019

Alc. 13.6% **pH:** 3.66 **TA:** 5.31 g/L

FSO₂: 33 mg/L



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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.

TASTING NOTES

The 2018 vintage proved once again what a natural site-climate-variety match our Rogue Valley vineyard site is to Viognier. The Indian summer ripened the fruit to perfection, making our job of turning the exceptionally uniform berries into wine both satisfying and pressure-packed. When fully ripe, Viognier reminds us of lemon-infused honey, and we successfully delivered those aromatics and flavors to the bottle. The complexities of crushed pineapple, yellow peach, apricot pit, and orange blossom begin to show with air. This wine carries wonderfully balanced acidity with liveliness on the palate despite its weight and concentration, which will allow it to develop additional bottle bouquet over the next two to four years. Think about pairing this with a wood-fired pizza topped with grilled heirloom tomatoes, toasted pine nuts, and Bleu d’Auvergne cheese.



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