

2016 DAROW SERIES PINOT NOIR

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 2, Clones 777 & 115

Soil Profile: Darow silty loam underneath colluvial sandy shale with abundant river rocks

WINEMAKING DATA

Composition: 100% Pinot noir

Yeast: Wild

Aging: 8 months in 30% new, 50% 2-year-old French oak, 3 months in stainless steel

AWARDS

Wine Enthusiast - 89 points

Beverage Testing Institute - Gold; 93 points

SavorNW Wine Awards - Gold; 91 points

Oregon Wine Awards - Double Gold

San Francisco International Wine Competition - Gold

San Francisco Chronicle Wine Competition - Gold

Harvest Challenge - Gold

Cascadia Wine Competition - Gold

Northwest Wine Summit - Gold

Continues on back ...

HARVEST DATA

Dates: September 2, 2016

Brix: 24.2 **pH:** 3.53 **TA:** 6.1 g/L

BOTTLING DATA

Production: 105 cases

Bottled: August 15, 2017

Alc. 14.1% **pH:** 3.74 **TA:** 5.8 g/L

FSO₂: 38 mg/L



VINTAGE

The 2016 vintage was notable for 2Hawk as our first harvest from our major vineyard expansion project in 2014. Like in 2015, spring arrived early, but it was cool and dry. Since the weather during flowering limited the crop load naturally, very little fruit thinning was required. Summer was typically warm and absent the normal early showers, so the vineyard required extra attention to ensure we had no detrimental water stress. Fortunately, summer gave way to a beautiful and temperate early fall season for the final ripening phase. Harvest was definitely early given the age of the vineyard and amount of fruit. We finished picking our mature vines just before the October rains settled in.

TASTING NOTES

The 2016 Darow Series Pinot Noir is our first estate-bottled red. We designate estate-grown wines of special distinction as “Darow Series” after our vineyard’s most prevalent soil type. These wines represent our finest winegrowing efforts of the vintage. This wine is a dense brick red color and features dazzling aromas of blackberry, boysenberry, cedar, and wet slate. While quite powerful, it brings an elegant edge to the palate, where its stylish personality comes to the fore. We advise aeration to maximize this wine’s aromatic and flavor potential or cellaring until 2020 and enjoying through 2023. Try this with bold cuisine like pancetta-wrapped roasted goose breast with a fennel-chèvre gratin.



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