

2019 SAUVIGNON BLANC

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

BevX.com - 93 points; 4 stars

International Wine Report - 91 points

Wine Enthusiast - 90 points

James Suckling - 90 points

San Francisco Chronicle Wine Competition - Gold

Harvest Challenge - Gold; 94 points

Sunset International Wine Competition - Silver

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.

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

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

FSO₂: 30 mg/L



2019 SAUVIGNON BLANC

Bloom was equally uniform within the varieties, but a June heat spike limited our crop by nearly a third. 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.



*Wine makes every moment an occasion.
Take yours to new heights.*
2335 N. PHOENIX RD. | MEDFORD, OR | 541.779.WINE
WWW.2HAWK.WINE



*Wine makes every moment an occasion.
Take yours to new heights.*
2335 N. PHOENIX RD. | MEDFORD, OR | 541.779.WINE
WWW.2HAWK.WINE