

2019 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: 5 months sur lies in 100% stainless steel

AWARDS

BevX.com – 96 points; 4.5 stars

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. 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.

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HARVEST DATA

Dates: September 24 & 25, 2019

Brix: 23.5 **pH:** 3.72 **TA:** 5.52 g/L

BOTTLING DATA

Production: 171 cases

Bottled: March 3, 2020

Alc. 13.4% **pH:** 3.59 **TA:** 6.51 g/L

FSO₂: 37 mg/L



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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

Our 2019 Viognier turned into another in a long string of successful varietal wines we have produced from Viognier. There is something so totally and completely natural about how Viognier behaves in our vineyard and winery. While certainly not effortless, the inputs are minimal and more of a slight course correction rather than a change in direction. We harvested on several different dates in 2019, and once our wild vineyard yeasts were done, we ended up with a wine bursting with jasmine perfume, white flower blossom, pear, and sweet peach aromas and flavors. We think this wine will be at its best 2020–2023, so chill and enjoy with brown-butter- and tallow-basted cobia wrapped in prosciutto.



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