

2017 DAROW SERIES CABERNET SAUVIGNON

2017 DAROW SERIES CABERNET SAUVIGNON

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 97% purchased from the Rogue Valley, 3% from Block 8 in the 2Hawk estate vineyard

Soil Profile: Darow silty loam

WINEMAKING DATA

Composition: 100% Cabernet Sauvignon

Yeast: Wild

Fermentation: 29 days in 50% new French oak

Aging: 27 months in 50% new, 50% 2-year-old French oak

VINTAGE

2017 was a lesson in patience coming off record snowfall. What started as a normal, relatively cool spring ended on a warm trend that continued until mid-July, when Mother Nature reminded us of her fickleness. August turned out to be one of the coolest in the last twenty years, allowing our fruit to ripen slowly and evenly. Fall continued the cool trend, and—thanks to our perfectly balanced crop load and expert water stress management—we began harvest on September 8, a week later than anticipated. As harvest progressed in unseasonably cool conditions, we became so excited by the flavor development we tasted in the vineyard that we delayed harvest of many blocks until the last possible minute. Our final fruit came in on November 2 with superb ripeness in exquisite condition.

Continues on back ...

HARVEST DATA

Dates: October 26, 2017

Brix: 24.1 **pH:** 3.65 **TA:** 4.90 g/L

BOTTLING DATA

Production: 42 cases

Bottled: March 4, 2020

Alc. 13.9% **pH:** 3.85 **TA:** 5.78 g/L

FSO₂: 36 mg/L



TASTING NOTES

When a wine's character reveals itself to be deserving of a special distinction, we use the designation "Darow Series" as a tribute to the soil that births the fruit. The 2017 vintage of our Darow Series Cabernet Sauvignon is the hallmark of balance and shows why skillful vineyard management and intuitive winemaking are such a great combination. The power is balanced by elegance, the extract is balanced by acidity, and the fruit is balanced by tannin. Brooding aromas of grilled cherry, blackberry liqueur, incense, and pencil lead only give a glimpse of the complexity to follow as the dense, focused palate's layers unfold gracefully. While velvety and smooth, it is also lengthy and still quite firm. This will take some time to allow the youthfulness to fade into maturity. We suggest enjoyment from 2023-2028 balanced by a grilled New York strip with pasta alla Norcina.



*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