

2018 DAROW SERIES MALBEC

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate, Block 5, Malbec Clone FPS09

Soil Profile: Darow silty loam transitioning to Carney clay loam underneath alluvial shale

WINEMAKING DATA

Composition: 86% Malbec, 11% Cabernet Sauvignon, 3% Merlot

Yeast: Wild

Aging: 21 months in 58% new, 9% 2-year-old, 33% neutral French oak

AWARDS

San Francisco Chronicle Wine Competition - Double Gold

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. 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.

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HARVEST DATA

Dates: October 23 & 24 and November 9, 2018

Brix: 25.1 **pH:** 3.76 **TA:** 5.01 g/L

BOTTLING DATA

Production: 341 cases

Bottled: July 23, 2020

Alc. 14.2% **pH:** 3.8 **TA:** 5.93 g/L

FSO₂: 42 mg/L



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

When a wine’s character reveals itself to be deserving of a special distinction, we use the designation “Darow Series” after our estate vineyard’s most prevalent soil type. 2018 blessed us with simply exquisite fruit that turned into this luscious, velvety, dense blockbuster. Deep aromas of blackberry and marionberry fruit, pencil shavings, dried thyme, and violets precede a rich palate that echoes the aromas. The balance is absolutely perfect and allows the full-bodied palate to show effortless weight and length. Give this wine a few hours after decanting—or several years slumbering—and serve it alongside Chateaubriand with roasted carrots, parsnips, and taro root. Drink 2023-2030.



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