

2020 SAUVIGNON BLANC

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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 53% neutral
oak, 47% stainless steel

AWARDS

Wine Enthusiast – 91 points; Editor's Choice

San Francisco Chronicle Wine Competition – Gold

VINTAGE

2020 turned out to be one of the most challenging vintages in the last quarter century. Coming off of a drier-than-normal 2019–2020 winter, we anticipated—and got—an early budbreak and warm beginning to spring. The excitement created by our early vine development was negated by a dramatically cool and wet May, which limited fruit set in the vineyard by as much as 40 percent. The summer developed into a normal warm, sunny period, and our excitement returned as we watched our small crop mature under clear blue skies. Not to be outdone, Mother Nature contrived a severe unforeseen wind event in early September that threatened to destroy the entire vintage.

Continues on back ...

HARVEST DATA

Dates: September 8 & 9, 2020

Brix: 24.6 **pH:** 3.52 **TA:** 6.50 g/L

BOTTLING DATA

Production: 165 cases

Bottled: March 2, 2021

Alc. 13.4% **pH:** 3.41 **TA:** 6.48 g/L

FSO₂: 32 mg/L



Fortunately, we escaped the damaging effects of the wind storm and ensuing wildfires to enjoy a surprisingly cool September, which slowed ripening and promoted development of intense aromatics, concentrated flavors, and full phenolic ripeness. Harvest began September 8—a bit later than initially anticipated thanks to a cool September—and concluded with Tempranillo on October 19, just as fall showers settled into the Valley to signal the end of the season.

TASTING NOTES

2020 may likely turn into our best Sauvignon blanc to date. This wine defines balance and shows how important detailed vineyard management and diligent monitoring are to harvesting perfectly ripe fruit. Our Sauvignon blanc was racing to finish the season, but a perfectly timed irrigation set in the August heat slowed ripening just as the weather began to cool, giving us an extra two weeks of hang time. That extra time on the vine allowed the fruit to ripen without producing additional sugar or losing acid, which would have thrown the wine out of balance. We trusted our instincts and increased the percentage of barrel fermentation to give the intense fruit a sturdier frame upon which to evolve. Be prepared for our estate's hallmark aromas of pink grapefruit, lemongrass, and white peach to be buttressed by deep flavors of quince, sweet cantaloupe, and tangerine while being contained by the pure, silky textural components. We suggest a simple grilled chicken sandwich on toasted naan with fire-roasted green chile hummus and heirloom tomato. Enjoy now through 2024.



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