

2019 DAROW SERIES 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: 11 months sur lies in 35% new, 35% 1-year old, 30% 2-year old French oak, 5 months in 100% stainless steel

AWARDS

San Francisco Chronicle Wine Competition – Double Gold

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.

Continues on back ...

HARVEST DATA

Dates: September 24 & October 10, 2019

Brix: 24.4 **pH:** 3.73 **TA:** 5.07 g/L

BOTTLING DATA

Production: 125 cases

Bottled: March 2, 2021

Alc. 14.2% **pH:** 3.68 **TA:** 6.57 g/L

FSO₂: 41 mg/L



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The little heat we received in October allowed our fruit to ripen very slowly while moderating sugar accumulation and preserving natural acidity.

TASTING NOTES

The 2019 Darow Series Viognier defies logic while also pointing the way toward the future of the Viognier program at 2Hawk. Any new endeavor that throws convention to the wind inevitably meets doubt, but there is no doubt our vision of a Rogue Valley-grown homage to Condrieu has proven realistic considering the sheer depth, concentration, and complexity of this wine. Crushed pineapple and honeysuckle aromas charge ahead with hints of gingerbread and lavender while lavishly rounded flavors of sweet Georgia peach and roasted marshmallow unfold. This wine is packed with an unctuous, hedonistic quality while maintaining a sense of grace thanks to the classically structured finish. Don't let impatience get in the way. Give this some time and enjoy from 2024-2028 with lobster risotto with bloomed hazelnuts, coriander, and rosemary.



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