

# 2017 DAROW SERIES TEMPRANILLO

# 2017 DAROW SERIES TEMPRANILLO

**AVA:** *Rogue Valley, Oregon*

## VINEYARD DATA

**Source:** 2Hawk estate vineyard, Block 1, Clone FPS03 (Valdepeñas)

**Soil Profile:** Darow silty loam underneath colluvial sandy shale

## WINEMAKING DATA

**Composition:** 81% Tempranillo, 10% Malbec, 9% Syrah

**Yeast:** Wild

**Aging:** 30 months in 29% new, 57% 2-year-old, 14% neutral French oak

## AWARDS

*San Francisco Chronicle* Wine Competition – **Double Gold**

*Sunset* International Wine Competition – **Silver**

TEXSOM International Wine Awards – **Silver**

SavorNW Wine Awards – **Silver**

## 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.

*Continues on back ...*

## HARVEST DATA

**Date:** September 29 and October 3 & 12, 2017

**Brix:** 24.4 **pH:** 3.94 **TA:** 5.22 g/L

## BOTTLING DATA

**Production:** 357 cases

**Bottled:** March 4, 2020

**Alc.** 13.9% **pH:** 3.95 **TA:** 5.57 g/L

**FSO<sub>2</sub>:** 36 mg/L



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.

## TASTING NOTES

We designate estate-grown wines of special distinction as “Darow Series” after our vineyard’s most prevalent soil type. In 2017, we were blessed with exceptionally ripe Tempranillo that oozed blackberry fruit aromas and flavors with notable density. The nose is a complex of black fruit, raspberry jam, black pepper, and fresh earth, but the palate is where the wine really shines as the core of ripe black fruit is joined by dried herbs, leather, dark chocolate, and roasted chestnuts. The sublime balance of fruit, richly toasted oak, acid, and tannin creates a seamless, dense, and luxurious textural quality that promises improvement with age. We suggest five to eight years in a cool cellar then pairing with a classic lamb and chorizo paella with blistered Ros de Mallorca peppers. Drink 2022-2032.



*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