

# 2019 DAROW SERIES CHARDONNAY

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

## VINEYARD DATA

**Source:** 2Hawk estate vineyard, Blocks 3 & 4, Clones FPS95, FPS72, & FPS17

**Soil Profile:** Darow silty loam & Padigan clayey loam

## WINEMAKING DATA

**Composition:** 100% Chardonnay

**Yeast:** Wild

**Aging:** 13 months sur lies in 30% new, 20% 2-year-old, 20% 3-year-old, 30% neutral French oak, 3 months in 100% stainless steel

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

*Continues on back ...*

## HARVEST DATA

**Dates:** October 1, 2, & 10, 2019

**Brix:** 23.1 **pH:** 3.53 **TA:** 6.68 g/L

## BOTTLING DATA

**Production:** 214 cases

**Bottled:** March 2, 2021

**Alc.** 13.6% **pH:** 3.72 **TA:** 5.97 g/L

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



## TASTING NOTES

Our 2019 Darow Series Chardonnay required patience and diligent attention to its development in barrel. The wine seemed to age at a snail's pace, which speaks to the aging potential of the vintage. We normally expect our Darow Series Chardonnay to need 9-11 months of barrel maturation, but in 2019, we pushed that to 13 months to capture the inherent richness and perfect the mouthfeel. The effusive nose of brioche, crème brûlée, and toasted macadamia nut is balanced by intense preserved lemon, ripe honeycrisp apple, and a wet stone briskness on the palate. The tropical and citrusy fruits evoked by lively acidity on the finish give length and set the wine up for cellaring. We suggest giving this some time; enjoy from 2024 to 2027 with artichokes à la barigoule stuffed with oven-roasted scallops and seared fingerling potatoes.



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