

2019 MALBEC

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AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 6, Malbec Clone FPS09

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

WINEMAKING DATA

Composition: 89% Malbec, 8.5% Cabernet Sauvignon, 1.5% Merlot, 1% Cabernet franc

Yeast: Wild

Aging: 22 months in 28% new, 35% 2-year-old, 37% neutral French oak

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.

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HARVEST DATA

Dates: October 17 & 23 and November 5, 2019

Brix: 23.8 **pH:** 3.70 **TA:** 5.69 g/L

BOTTLING DATA

Production: 162 cases

Bottled: July 20, 2021

Alc. 13.7% **pH:** 3.82 **TA:** 6.20 g/L

FSO₂: 44 mg/L



TASTING NOTES

The hallmark and defining character of all of the wines from the 2019 vintage has turned out to be minerality. Every wine is showing a slate- or wet stone-like trait, and our classic Malbec is no exception. The sensations expand from the intense purple color to the effusive crushed blueberry and dark plum aromas to the deep flavors of black licorice, mission fig, and chipped graphite. This wine will offer immediate enjoyment as well as the opportunity for short-term cellaring through 2025. We suggest pairing to bring out the wine's rusticity, so imagine pan-roasted pork tenderloin with brandy-soaked figs, shallots, and fresh rosemary.



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