

2020 VIOGNIER

AVA: *Rogue Valley, Oregon*

VINEYARD DATA

Source: 2Hawk estate vineyard, Block 1, Clone FPS01

Soil Profile: Darow silty loam underneath colluvial sandy shale

WINEMAKING DATA

Composition: 100% Viognier

Yeast: Wild

Aging: 4 months sur lies in 100% stainless steel

AWARDS

Harvest Challenge - Gold, Best of Class, Best of Rogue Valley AVA; 90 points

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. 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.

Continues on back ...

HARVEST DATA

Dates: September 14, 17, & 22, 2020

Brix: 23.2 **pH:** 3.63 **TA:** 6.24 g/L

BOTTLING DATA

Production: 130 cases

Bottled: March 2, 2021

Alc. 13.8% **pH:** 3.68 **TA:** 6.57 g/L

FSO₂: 36 mg/L



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TASTING NOTES

We are incredibly fortunate that our site is perfectly suited to producing ripe, elegant, perfumed Viognier. As a variety, Viognier requires fewer management inputs, and, once harvested, the wine practically makes itself. We find our Viognier to be consistently balanced, expressive, and full of nuance. In 2020, we harvested in multiple passes to capture the complexity of how Viognier matures as it ripens. We have thyme-scented stone fruit from the early harvest fruit; sweet mango and apricot from the middle pick; and intense rose petal perfume and clover honey from the last pass. While this wine will certainly offer immediate satisfaction, we encourage a brief slumber and enjoyment from 2022 to 2025. The wine's balance offers a plethora of pairing options, but we like pan-fried halibut tacos with habanero oil, tomatillo salsa, and fresh cilantro.



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