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# BEVX REPORT

June  
2020

## 2HAWK SAUVIGNON BLANC ROGUE VALLEY 2019

### Analysis

It is clear the Sauvignon Blanc thrives in the Rouge Vineyards of 2Hawk. This lovely wine was fermented half in barrel and half in stainless steel. At blending time they determined that a blend of 45% barrel-fermented wine with 55% stainless steel fermented wine was ideal. Winemaker Kiley Evans prevented malolactic fermentation (that makes a wine creamy like many Chardonnay) as he knew that this wine is best presented with bright, natural acidity with the softness edge given by the barrel fermentation. We love that this wine is a unique expression of 2Hawk's fruit. We can't wait for the next vintage.

**Cool Grade = A | Value Grade = B+**

### Tasting Note

Brilliant, light green/gold color. The aromatics are very intense offering scents of grapefruit and persimmon with supporting notes of wet stones, lemon curd, and guava. The palate confirms the nose delivering a ripe orchard fruits-driven core with flavors of white peach, pear, and citrus zest. The finish is crisp with lingering citrus accents. Medium-bodied and perfectly balanced with a vibrant texture while offering bright, ripe fruit.

### How to Enjoy

Serve chilled but not too cold as this will mute the subtle aromatics and flavors found in this wine. Serve with grilled fowl or fresh yellow curry.



**Country:** USA

**Region:** Oregon

**Appellation:** Rogue Valley

**Varietal:** Sauvignon Blanc

**Retail Price:** \$26

**ABV:** 13.1%



**93 POINTS**

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