BEVX REPORT

2HAWK VIOGNIER ROGUE VALLEY 2018

Analysis

2Hawk says that 2018 was a "textbook Rogue Valley Indian Summer vintage." This wine is an absolute beauty that celebrates the essence of Viognier. In 2018 the temperatures were incredibly constant through the summer without the typical heat-spikes. It remained dry throughout September and October with 40 to 50 degree temperature difference between night and day! The grapes love basking in the day sun with cool temperatures at night. The last Viognier was harvested on November 9 — what a vintage! The perfect conditions are evident in every sip. We love how the fruit is presented without interference of wood.



Tasting Note

Brilliant, medium gold/green color. The aromatics are very intense offering scents of tropical fruit and peach with supporting notes of lemon curd, bees wax, jasmine, and slate. The palate confirms the nose delivering a tropical fruits-driven core with flavors of pineapple, apricot stone, orange peel, and candied ginger. The finish is long and lingering with subtle, tart fruit accents. Medium-bodied and perfectly balanced with a creamy while vibrant texture thanks to a generous dose of bright acidity.

How to Enjoy

This perfectly balanced wine needs nothing more than a glass but pair it with herbed roasted chicken or a wood fire pizza with heirloom tomatoes and creamy blue cheese.



Country: USA

Region: Oregon

Appellation: Rogue Valley

Varietal: Viognier Retail Price: \$26

ABV: 13.6%



95 POINTS