

# MAGGY HAWK

## HARVEST NOTES

The 2018 vintage in Anderson Valley was an overall cooler growing season than previous years. The cool wet weather pushed harvest dates back to October. Normally this late harvest would be cause for concern with increasing inclimate weather, but our vineyards experienced nearly perfect temperatures in the months leading up to harvest. Being just a few miles from the Pacific Ocean allows for a diurnal shift in the valley that allows our grapes to hang on the vine longer and ripen at the ideal pace. The Maggy Hawk Pinot Noir blocks were individually hand-harvested in the early morning between October 5th and October 13th.

## WINEMAKING

Our 2018 Jolie Pinot Noir is crafted from a unique selection of blocks and clones from all corners of the vineyard. Upon arriving at the winery the blocks are separated and go through a 5-day cold soak. Some of these blocks are further separated upon arrival to incorporate a portion of whole cluster in the fermentation process, which lasts about 14 days with regular pumpovers. The fruit is then pressed very gently and the free-run is kept separate from the harder pressing and racked down to barrels. The wine is allowed to go through malolactic fermentation on its own before being left to age in 20% new French oak barrels for 15 months. Finished unfiltered and unfiltered.

## TASTING NOTES

Expressive, silky, and refined. Jolie opens with fresh aromas of red cherry, currants, tart strawberry and dried rose petals. The palate echoes the light red fruit aromas with an incredibly juicy texture upfront that is highlighted by balanced acidity and very subtle tannins that frame the edges.

### 95 POINTS

Jim Gordon, *Wine Enthusiast*, December 2020

Maggy Hawk 2017 Jolie Pinot Noir, Anderson Valley

### 95 POINTS

Kim Marcus, *Wine Spectator*, November 2019

### #48 TOP 100 WINES OF 2020

*Wine Spectator*, December 2020



*Jolie*

## 2018 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCK	4, 6, 9, 12 & 15
WHOLE CLUSTER	20%
CLONE	Pommard, 2A, 115, 667, 777
PH	3.69
TA	5.5
ALCOHOL	14.1%
AGING	15 months in French oak, 20% new
CASES PRODUCED	484