

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 incimate 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

The 2018 Afleet Pinot Noir is crafted just a few select blocks in our estate 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 25% new French oak barrels for 15 months. Finished unfinned and unfiltered.

TASTING NOTES

Wonderful breadth, depth, and personality in spades. Afleet incorporates three distinct blocks and whole cluster fermentation to craft a wine with lifted floral notes and pleasantly rustic tannins. Orange blossom and jasmine meld with honeydew, passionfruit candied apple aromas. A juicy mid-palate with subtle earth and black pepper is the result of the stem inclusion during fermentation. The wine finishes smooth and silky with lovely acidity.

93 POINTS

Jim Gordon, *Wine Enthusiast*, December 2020

91 POINTS

Antonio Galloni, *Vinous*, May 2021



Afleet

2018 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCKS	4, 6 & 7
WHOLE CLUSTER	30%
CLONE	Pommard, 115 & 667
PH	3.62
TA	5.8
ALCOHOL	13.9%
AGING	15 months in French oak, 25% new
CASES PRODUCED	427

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WINEMAKING

Our 2018 Unforgettable Pinot Noir is a blend from four blocks with the majority coming from Block 15 and Clone 777. 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 45% new French oak barrels for 15 months. Finished unfined and unfiltered.

TASTING NOTES

Freshness, power and persistence. Unforgettable offers up a delightful balance of jammy blackberry, boysenberry and blueberry with lively aromas of violets, lilac and pennyroyal. This unique blend of blocks delivers elegance and power with sweet spice flavors, broad texture across the palate and a pleasantly long finish.

94 POINTS

Jim Gordon, *Wine Enthusiast*, December 2020

93 POINTS

Antonio Galloni, *Vinous*, May 2021



Unforgettable

2018 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCKS	8, 11, 13 & 15
WHOLE CLUSTER	15%
CLONE	2A, 115 & 777
PH	3.68
TA	5.4
ALCOHOL	14.2%
AGING	15 months in French oak, 45% new
CASES PRODUCED	571

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WINEMAKING

The 2018 Stormin' Pinot Noir combines a wide variety of blocks and clones for a rich and complex experience. 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 30% new French oak barrels for 15 months. Finished unfined and unfiltered.

TASTING NOTES

Big, rich and assertive. Stormin' delivers a deep complexity of characters from a blend of blocks and clones. Dark chocolate and black cherry aromas mingle with warm toasted chestnuts and candied ginger. Floral lavender and savory mushroom notes transition to a bold texture, solid acidity and round tannins which give way to a generous finish.

94 POINTS

Antonio Galloni, *Vinous*, May 2021

93 POINTS

Jim Gordon, *Wine Enthusiast*, December 2020



Stormin'

2018 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCKS	6, 8, 11, 13 & 15
WHOLE CLUSTER	7%
CLONE	2A, 115, 667 & 777
PH	3.66
TA	5.6
ALCOHOL	14.2%
AGING	15 months in French oak, 30% new
CASES PRODUCED	569

MAGGY HAWK



Skycrest Vineyard

2018 CHARDONNAY

REGION	Anderson Valley, California
VARIETY	100% Chardonnay
BLOCKS	36 & 50
CLONES	17 & Upper Barn
ALCOHOL	13.6%
AGING	15 months in 20% new French oak, 43% neutral puncheons
CASES PRODUCED	495

HARVEST NOTES

The 2018 growing season was textbook perfect. After a wet winter, moderate weather with few heat spikes allowed the fruit to develop steadily through the summer and early fall. The Skycrest Vineyard is our highest elevation site in Anderson Valley, soaring nearly 2,000 feet above sea level in the hills northeast of Boonville. The cooler temperatures and stressful growing conditions mean the grapes ripen slowly, giving them greater depth of character. Our Chardonnay was harvested between September 26th – 28th.

WINEMAKING

Our 2018 Chardonnay was harvested at night to keep the fruit cold when it arrived at the winery. The clusters were perfect, so we bypassed the sorting line and went through a traditional foot treading before being loaded into the press. After pressing the Chardonnay was sent to barrel to ferment with multiple yeast strains. Malolactic fermentation occurred naturally which allowed the wine to develop at a slow and steady pace. The wine was then left to age in a blend of French oak barrels and neutral puncheons for 15 months before bottling in January 2020.

TASTING NOTES

Focused, fresh and bright. The 2018 Skycrest Vineyard Chardonnay offers a complex mix of citrus, tropical and stone fruit that can only be achieved from this elevation. The unique blend of white peach, papaya, lemon tart and floral aromas blend seamlessly into a light and fresh palate of Cara Cara Orange, almond and hints of ground ginger. The acidity is laser focused throughout the wine and highlights the incredible texture and delightfully long finish.

91 POINTS

Erin Brooks, *Robert Parker Wine Advocate*, December 2019