



Copain Wines

2016

MAGGY HAWK PINOT NOIR

Our Single Vineyard wines convey the unique qualities bestowed by a specific vineyard during one season. We are highly selective with our vineyards, choosing only those with the best soil, climate and farming practices, all of which are reflected in the glass. While exquisite now, these wines are crafted to be saved and savored years after their release.

VINEYARD NOTES

Named after the vineyard owner's beloved horse, the Maggy Hawk vineyard is planted outside of the town of Navarro towards the northern border of Anderson Valley. This area is what's known as the "deep-end" by the locals because of its proximity to the ocean and away from the more populous Booneville at the southern end. Mere miles from the Mendocino coastline, the vineyard enjoys prolonged fog cover during the mornings and evenings. The chilly nights help preserve the acidity in the grapes while the short yet intense sun exposure during the day allows for slow, optimal ripeness. Maggy Hawk is tucked away in the remote western hills and surrounded by centuries-old redwood trees.

WINEMAKER'S NOTES

Aromas: Dried figs, leather, cedar

Palate: Medium weight on the palate. Dried cherry, red currants, plum, savory

VINTAGE NOTES

The 2016 growing season had an early start partly due to winter and spring rains, where the vines were reinvigorated after the drought conditions from previous years. The warm and dry summer contributed to an earlier than normal start to harvest with a slightly above average yield and a normal ripening curve.



APPELLATION	FERMENTATION	BRIX AT HARVEST
Anderson Valley	100% stainless steel fermented	22°
AGING	CLONES	ALCOHOL
15 Months, 15% New French Oak	30% 777, 20% Wadenswil (2A), 25% Pommard, 25% 115	13.3%
SOIL	PRODUCTION	
Franciscan sandstone, clay	390 cases	