

MAGGY HAWK



HARVEST NOTES

The 2017 vintage was certainly one to remember. It began with a surprising amount of rainfall early in the growing season, and transitioned into idyllic spring and summer conditions before a heat spike during Labor Day weekend sent the valley into harvest mode. Thankfully, due to the diurnal temperature variation that commonly occurs in Anderson Valley, the grapes were allowed to finish ripening at their own pace, producing some of the highest quality wines we've seen from recent vintages. The Maggy Hawk Pinot Noir blocks were harvested individually over the span of almost three weeks, between September 12 and October 3.

WINEMAKING

The 2017 Afleet is the first we made using a blend of 25-30% whole cluster fruit, which adds an additional layer of depth and flavor. The winemaking team vinified three of the older blocks in the Maggy Hawk Vineyard separately, designating one whole-cluster lot and one destemmed lot from each block. After an initial five-day soak, the fruit fermented in three-ton fermenters with pump overs twice daily. The grapes were pressed after fermentation was complete, and aged in 27% new French oak before the final blend was assembled. Unfined and unfiltered.

TASTING NOTES

Wonderful breadth, depth, and personality in spades. Afleet's whole-cluster fermentation and blend of three blocks give it a distinctive tannin structure and subtle earth notes. High-toned red fruit, black fruit, violets and blood orange aromas are grounded in savory bass notes and a solid backbone.

93 POINTS

Kim Marcus, *Wine Spectator*, November 2019

Afleet

2017 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCKS	6, 7 & 9
CLONE	667 & 115
PH	3.6
TA	5.9
ALCOHOL	14.2%
AGING	15 months in French oak, 27% new
CASES PRODUCED	353