

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

Our 2017 Unforgettable is a blend of Blocks 6 and 13. Each block was harvested and vinified separately for its unique qualities. 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 43% new French oak. Vinifying these blocks separately allows the characteristics of each clone to express itself before we assemble a final blend with the perfect balance. The wine was finished unfinned and unfiltered.

TASTING NOTES

Freshness, power and persistence. Unforgettable hits the sweet spot between elegance and power by combining two very distinct blocks and clones. These blocks, when blended, deliver explosive dark berry notes that move into juicy pomegranate flavors with cocoa, roses and a long, firm finish.

Unforgettable

2017 PINOT NOIR

VINEYARD	Maggy Hawk Estate
REGION	Anderson Valley
VARIETY	100% Pinot Noir
BLOCKS	6 & 13
CLONE	667 & 2A
PH	3.59
TA	6.0
ALCOHOL	14.4%
AGING	15 months in French oak, 43% new
CASES PRODUCED	287