

MAGGY HAWK

ANDERSON VALLEY PINOT NOIR

Aflect
2014

OVERVIEW

Adversity often brings greatness to Pinot Noir, the most difficult of grapes to master. Greatness also arises in champion racehorses, something Proprietor Barbara Banke recognized and celebrates in the gifted Maggy Hawk, a winning thoroughbred honored with this Pinot Noir effort from the “deep end” of Mendocino’s Anderson Valley, mere moments from the Pacific Ocean. Each wine in the series is named for a horse born to Maggy Hawk, like the legendary Aflect, extending her legacy to greater lengths.

HARVEST NOTES

This was the third exceptional harvest in a row in the Anderson Valley. It began a week earlier than normal, but the moderate weather throughout the spring and summer allowed the grapes ample time to achieve optimal ripeness, flavor development, and balance.

WINEMAKING

Beginning with a five day cold soak, this wine utilized the slow moving AMH yeast that effectively carried the fermentation for two weeks in tank. Punch-downs were performed one-to-three times daily to aide in the extraction of flavors and color profile desirable for Pinot Noir. Once fermentation was complete, the wine was racked into a blend and began its aging regime until bottling in the following winter.

TASTING NOTES

With an exotic spice nose and subtle hints of black tea and wild strawberries, the 2014 Aflect is a hedonistic, robust wine. Structurally focused, but earthy, with a fresh acidity. Light, bright flavors of pomegranate, with a depth of coffee bean and conifer notes. This is a wine that is exceptionally consistent each year and will continue to evolve and age gracefully.

Pedigree

VARIETY	100% Pinot Noir
CLONE	Pommard
PH	3.60
TA	0.59
ALCOHOL	13.9%
AGING	16 months French oak, 27% new
CASES PRODUCED	223