



## BANSHEE

### 2016 SULLIVAN VINEYARD PINOT NOIR SONOMA MOUNTAIN

STRADDLING THE BENNETT VALLEY AND SONOMA MOUNTAIN AVAs, SULLIVAN VINEYARD ENCOMPASSES ELEVEN ACRES ALONG A RIDGE AT AN ELEVATION OF 750-900 FEET WHERE THE IRREGULAR FOLDS AND CREVICES OF THE MOUNTAIN CREATE A UNIQUE MICROCLIMATE, IDEAL FOR COOL CLIMATE PINOT NOIR. THE VINEYARD IS STREAKED WITH A VARIETY OF WELL-DRAINED SOIL MATERIAL INCLUDING SPRECKLES CLAY AND VOLCANIC MATERIAL.



The 2016 Sonoma Coast growing season began with a warm, mild winter resulting in an early bud break at the beginning of March. A normal period of bloom and veraison took place in early May and mid-July. Overall, it was cooler compared to the previous three vintages, especially in August and September, allowing for complex aromas and flavors to develop slowly and completely.

#### VARIETAL COMPOSITION

100% Pinot Noir

#### VINEYARDS

100% Sullivan Vineyard, Sonoma Mountain

#### WINEMAKING

Hand picked and sorted before being destemmed. Native yeast fermentation after a four-day cold soak with gentle, manual punch-downs. Unlike previous vintages we did not use any whole cluster in the ferment. Aging for 15 months in French oak barrels, 30% new (Allary, Cavin, Rousseau, Tremieux and Francois Freres barrels).

#### TASTING

This big, bold Pinot Noir is mouth filling, lush and aromatic, expressing its rugged mountain man roots, with aromatics of strawberry and balsamic glaze. An approachable wine with flavor elements of juicy wild strawberry and savory, meaty undertones. A solid, quaffable Pinot Noir with a lingering finish and structured tannins.

#### PRODUCTION

152 CASES

#### ALCOHOL

13.6%

#### PH

3.54

#### TA

5.8