



BANSHEE

2017 SYRAH BROKEN LEG VINEYARD

SITTING ON INCREDIBLY STEEP TERRACED ROWS ABOVE THE TOWN OF PHILO IN ANDERSON VALLEY, SITS THE BROKEN LEG VINEYARD. THIS VINEYARD IS A BIT OF AN ANOMALY FOR US, AS IT IS THE ONLY VINEYARD IN ANDERSON VALLEY THAT WE WORK WITH — A REMOTE, GORGEOUS, AND FRIGHTENINGLY STEEP VINEYARD SITE THAT WAS TRULY A WORK OF PASSION FROM THE LATE GROWER STEVE WILLIAMS WHO PLANTED THIS VINEYARD IN 1979. THE VINEYARD GETS ITS NAME FROM STEVE WHO UNFORTUNATELY BROKE HIS LEG IN THE PROCESS OF PLANTING THE VINEYARD. THERE ARE ONLY 5 ACRES PLANTED HERE WITH PINOT NOIR, VIOGNIER AND OUR VERY OWN SYRAH.



HARVEST/VINTAGE NOTES

The 2017 growing season was plentiful with rainfall that refilled the reservoirs and replenished soils. Harvest began early at a normal pace in many regions, and then progressed rapidly during a heat wave in late August and early September. Temperatures cooled mid-September, slowing the harvest pace and allowing for gradual ripening. While some yields were reduced from the heat spike, wine quality remains excellent.

VARIETAL COMPOSITION

100% Syrah

WINEMAKING

The fruit was hand harvested and sorted on October 27, then completely destemmed before going in to small fermenters for a 4-day cold soak. Native yeast fermentation and pressed at dryness in a basket press. Aged for 14 months in 35% new French oak barrels: Cavin, Remond and Rousseau.

TASTING

This Syrah has meaty aromas of turkey jerky touched with a hint of fresh strawberries and a whisper of rose petal. Rich flavors of chocolate covered strawberries, dry granola, vanilla wafers and a touch of cola lead to a soft, yet tannin driven finish. Our Syrah is still a little in the friend zone, so hold on to this baby for a bit before making a move!

PRODUCTION

162 CASES

ALCOHOL

14.6%

PH

3.92

TA

5.5
