



BANSHEE

2018 CHARDONNAY SONOMA COAST

THE 2018 GROWING SEASON STARTED OFF COOLER THAN IN THE PAST FEW VINTAGES. DESPITE LONGER BLOOM DUE TO LOWER TEMPERATURES, FRUIT SET REMAINED CONSISTENT. NORMAL RAINFALL IN WINTER AND SPRING LED TO A LONG EVEN PERIOD OF WARM SUMMER DAYS WITH VERY FEW HEAT SPIKES. A JULY COOL DOWN RESULTED IN HARVEST STARTING 2-3 LATER THAN IN MOST RECENT YEARS AND LASTING WELL INTO NOVEMBER. PATIENCE ON THE PART OF GROWERS AS WELL AS WINEMAKERS WAS REWARDED BY FULLY MATURE FLAVORS AND TANNINS, EXCELLENT DEPTH AND COLOR, JUST NATURALLY BALANCED WINES.



VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

Heintz Vineyard and Bohemian Vineyard, Sonoma Coast

WINEMAKING

The wines were gently pressed in a bladder press using a champagne cycle. Wines were settled and then racked into barrel for native yeast and malolactic fermentations (75% completed ML). Aging for 9 months in French oak of which 25% was new, with minimal bâtonnage. Cavin, Francois Freres, Dargaud and Jaegle barrels.

TASTING

This wonderfully complex Sonoma Coast Chardonnay has aromatics of lemon curd, baking spices, wet river rock and a hint of cedar. In the mouth, the wine is moderate weight but packs extraordinary depth of flavor ripe with Asian pear, Golden Delicious apple and a hint of minerality. This round yet delicate wine finishes with balanced acidity and a dry, clean finish.

BARCODE

853868006000

ALCOHOL

13.7%

PH

3.31

TA

6.4
