



BANSHEE

2018 “EL PINO” PINOT NOIR || SONOMA COAST

MANY OF YOU WHO HAVE BEEN TO OUR TASTING ROOM IN HEALDSBURG HAVE SEEN THE GIANT OLD NEON “EL PINO CLUB” SIGN PROMINENTLY DISPLAYED. WE FOUND IT AT THE WONDERFULLY ECLECTIC ALAMEDA FLEA MARKET, WHERE YOU CAN USUALLY FIND US ON THE FIRST SUNDAY OF THE MONTH, SCAVENGING FOR ARTIFACTS. BESIDES ALMOST READING AS “PINOT”, IN SPANISH EL PINO MEANS “THE PINE” OR “HACER EL PINO” MEANS TO DO A HANDSTAND. YOU MIGHT FIND RELEVANCE IN BOTH THOSE MEANINGS AFTER YOU CRACK A BOTTLE OF THIS PINOT NOIR.



If you have enjoyed our Marine Layer Pinot Noir, think of El Pino as its wilder, darker sidekick. We love working on these blends simultaneously, selecting the more delicate barrels for Marine Layer and the more robust for El Pino. What is really interesting is that some of the selections hail from the same vineyard plots, so this is a true barrel by barrel selection, not necessarily vineyard based. We encourage you to try these side by side. We made only 6 barrels of this special wine, only available to our wine club members and for a limited time in the tasting room.

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

The grapes were completely destemmed and spent about 18-22 days in small open top fermenters following a cold soak. The fermentations occurred naturally with only ambient yeast. It was aged for 10 months in French oak, 35% of which was new, in Cavin, Francois Freres and Rousseau barrels.

VINEYARDS

The 2018 El Pino is sourced from 4 vineyards: 20% from Durrell Vineyard, 20% from Thorn Ridge Vineyard and 30% from Barlow Vineyard all in Sonoma Coast with the balance of 30% Sullivan Vineyard from Sonoma Mountain.

PRODUCTION

190 CASES

ALCOHOL

14.2%

PH

3.54

TA

5.4