



## BANSHEE

### 2016 RICE-SPIVAK PINOT NOIR SONOMA COAST

RICE-SPIVAK VINEYARD SITS SOUTH OF THE TOWN OF SEBASTOPOL, ON THE NORTHERN EDGE OF THE PETALUMA WIND GAP. WHILE IT MIGHT BE QUITE HOT JUST A FEW MILES IN EITHER DIRECTION, RICE-SPIVAK IS IN A 10-15 DEGREE POCKET WHERE THE SUNLIGHT ALLOWS FOR A DIFFERENT AND UNIQUE TYPE OF PHENOLIC DEVELOPMENT. THE SOILS AT RICE-SPIVAK ARE MOSTLY TYPICAL OF THE REGION, EXHIBITING QUALITIES OF GOLDRIDGE LOAM SERIES, BUT ALSO PRESENT IS VOLCANIC ASH SPRINKLED THROUGH THE SOIL SUBSTRUCTURE. IN ADDITION, THE VINEYARD IS NORTH-FACING WHICH PLAYS A SIGNIFICANT ROLE IN THE TYPE OF DEEP FLAVOR DEVELOPEMENT REALIZED IN THE VINEYARD.



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#### VARIETAL COMPOSITION

100% Pinot Noir

#### VINEYARD

100% Rice-Spivak Vineyard, Sonoma Coast

#### WINEMAKING

Hand harvested on September 5th, 2016, sorted, and 90% destemmed before going into small fermenters for a 4-day cold soak. Native yeast fermentation and pressed at dryness in a basket press. Aged for 18 months in 30% new French oak barrels: Taransaud & Francois Freres..

#### TASTING

The 2016 Rice-Spivak is extremely energetic, nuanced, and focused. On the nose, the wine jumps from the glass with aromas of macerated dark cherries, flowers and spice. The wine is a kaleidoscope of mixed, tart wild berries in the mouth with side notes of fresh, wild porcini mushrooms. The finish is full of fine, mouthwatering structure making these bottles empty quickly.

#### PRODUCTION

176 CASES

#### ALCOHOL

13.4%

#### PH

3.34

#### TA

57.3

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