



BANSHEE

2017 MARINE LAYER PINOT NOIR || SONOMA COAST

THIS MARINE LAYER PINOT NOIR COMBINES OUR “ALL-STAR” PINOT NOIR VINEYARDS THAT WORK WELL TOGETHER TO FORM A DYNAMITE BLEND! AN ABSURD NUMBER OF HIGH QUALITY VINEYARDS LIKE SULLIVAN, THORN RIDGE AND RICE-SPIVAK ARE THE MAJOR PLAYERS AND WHILE WE WON'T SEE AS MUCH OF THOSE ON A SINGULAR LEVEL, THEY EACH SHINE IN THIS HARMONIOUS PINOT NOIR.



The 2017 growing season was full of extremes starting with one of the wettest springs in a long time. This provided saturated soil profiles to start the season and plenty of water to get vigor in the vines. Relatively mild conditions during berry set allowed for closer to normal crops in the season. Heat in late August kicked harvest into full swing particularly with the early varieties. With great farming and team work, we were able to get the fruit into the winery at optimal flavors and ripeness levels.

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

Hand harvested and hand sorted. Native yeast fermentation in small open top vats with manual punchdowns 1-2 times per day, carefully trying to avoid over-extraction in this vintage. Aging in French oak for 15 months - 40% new, 30% second use, 30% neutral. Cavin, Francois Freres, Rousseau, Remond and Tremeaux barrels.

TASTING

The 2017 Marine Layer Pinot opens with aromas of coastal redwoods and fog, alluding to its name, with a hint of earl grey tea and Palo Santo. Sleek, luxurious flavors of black cherry, rich plum and coffee balance the structured yet silky tannins with nutmeg and clove spices on the finish and a lingering warmth on the tongue.

BARCODE

853868006147

ALCOHOL

14.2%

PH

3.61

TA

6.2