



BANSHEE

2017 SULLIVAN VINEYARD PINOT NOIR SONOMA MOUNTAIN

STRADDLING THE BENNETT VALLEY AND SONOMA MOUNTAIN AVAs, SULLIVAN VINEYARD ENCOMPASSES ELEVEN ACRES ALONG A RIDGE AT AN ELEVATION OF 750-900 FEET WHERE THE IRREGULAR FOLDS AND CREVICES OF THE MOUNTAIN CREATE A UNIQUE MICROCLIMATE, IDEAL FOR COOL CLIMATE PINOT NOIR. THE VINEYARD IS STREAKED WITH A VARIETY OF WELL-DRAINED SOIL MATERIAL INCLUDING SPRECKLES CLAY AND VOLCANIC MATERIAL.



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.

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARDS

100% Sullivan Vineyard, Sonoma Mountain

WINEMAKING

Hand picked and sorted before being destemmed. Native yeast fermentation after a four-day cold soak with gentle, manual punch-downs. Unlike previous vintages we did not use any whole cluster in the ferment. Aging for 15 months in French oak barrels, 30% new (Allary, Cavin, Rousseau, Tremieux and Francois Freres barrels).

TASTING

This big, bold Pinot Noir is mouth filling, lush and aromatic, expressing its rugged mountain man roots, with aromatics of strawberry and balsamic glaze. An approachable wine with flavor elements of juicy wild strawberry and savory, meaty undertones. A solid, quaffable Pinot Noir with a lingering finish and structured tannins.

PRODUCTION

161 CASES

ALCOHOL

13.9%

PH

3.54

TA

5.8