



BANSHEE

2017 TINA MARIE VINEYARD PINOT NOIR SONOMA COAST

THE TINA MARIE VINEYARD SITS ON JUST UNDER TEN BEAUTIFULLY MANICURED ACRES WEST OF GRATON, CA. FARMED BY RON BLACK, IT IS A HIGH DENSITY PLANTING WITH THREE CLONAL SELECTIONS AND METICULOUS VINEYARD PRACTICES. WHILE OTHER WINERIES WHO SOURCE FROM HERE LABEL THE WINE AS RUSSIAN RIVER VALLEY, WE CHOOSE TO CATEGORIZE OURS AS SONOMA COAST (BOTH ARE PERMITTED) BECAUSE STYLISTICALLY, WE FIND OURS HAS MORE IN COMMON WITH THE RACY, FILIGREED EXAMPLES THAT THE COAST ALLOWS.



A nice even growing season allowed great physiological ripening and flavor development. Tina Marie yields tend to be moderate with a smaller cluster framework and smaller berry size. A cooler August allowed further late season development without the pressure to pick. As in years past, we were one of the first wineries to pick from Tina Marie, and it was among the first fruit to come in to the winery.

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD

100% Tina Marie Vineyard, Sonoma Coast

WINEMAKING

Hand harvested and hand sorted. Native yeast fermentation in small open top vats over the course of 25 days with gentle manual punch-downs 1-2 times per day. Pressed at dryness. Aging for 30 months in French oak, 30% of which was new – Cavin, Rousseau, Redmond and Francois Freres barrels.

TASTING

Full of sass, spice, and everything nice, this complex Pinot Noir evokes aromas of eucalyptus, teak, fresh rainforest and satsuma plum. This woody wine leads to flavors of cranberries, crimini mushrooms, chocolate covered boysenberries and barrel toast with a hint of spice.

PRODUCTION

179 CASES

ALCOHOL

14.6%

PH

3.49

TA

5.6
