



BANSHEE

2018 ROSE || MENDOCINO COUNTY

THE DECISION TO SHIFT OUR VINEYARD SOURCING TO MENDOCINO COUNTY AND EXPAND THE PALETTE OF VARIETALS WE WORK WITH FOR BANSHEE ROSÉ PROVED TO BE ONE OF OUR BEST. THE DELICIOUSNESS AND ENSUING POPULARITY OF THE WINE LAST YEAR WAS PHENOMENAL. FOR 2018, WE SET OUR SIGHTS ON DELIVERING THAT SAME FRESH, VIBRANT ROSÉ STYLE, RETURNING TO THE SAME VINEYARDS BUT BRINGING IN MORE FRUIT.



Grenache, including some ancient Grenache Gris, dominates the blend providing complex, red fruit flavors and juicy body. This is reined in by Barbera's tension with a spine of acidity while Syrah contributes a sense of ballast.

VARIETAL COMPOSITION

47% Grenache, 27% Barbera, & 26% Syrah

VINEYARDS

100% McDowell Valley Vineyards near Hopland in Mendocino County

WINEMAKING

Whole cluster pressed with minimal skin contact. The components were fermented separately at cool temperatures in stainless steel tanks. A small portion of the Pinot Noir lots fermented and aged in neutral oak barrels.

TASTING

Beautiful pale coral hue with aromas of sea foam, salinity and fresh cut watermelon unfold onto the palate with notes of juicy pink grapefruit, macadamia nut and strawberry creamsicle. Racy acidity and elegance are balanced perfectly in this cool, dry, crisp Rosé.

BARCODE

853868006123

ALCOHOL

13.1%

PH

3.22

TA

6.8
