



BANSHEE

2018 MORNING LIGHT PINOT NOIR SONOMA COAST

OUR MORNING LIGHT PINOT NOIR IS A GORGEOUS BLEND OF SONOMA COAST VINEYARDS THAT LEND THOSE AWESOME MARINE INFLUENCES AND WILD CHARACTER WE LOVE IN OUR PINOT NOIRS. PAIRED WITH THE INTENSE MOUNTAIN FRUIT FROM THE VOLCANIC SOILS OF SULLIVAN VINEYARD, YOU TRULY GET THE BEST OF BOTH WORLDS. A BEAUTIFULLY BALANCED PINOT NOIR WITH LUSH FRUIT AND FINE TANNINS.



The 2018 growing season started cooler than in previous years. Despite a longer than normal bloom period, there was great set throughout pinot noir vineyards along the Sonoma Coast. With moderate summer temperatures and few heat spikes, the growing season was long and gradual. This longer hang time gave time for the grapes to develop complex flavors and great tannin structure. 2018 was an excellent growing season with moderate yields, lush flavors and nice tannin structure.

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD

56% Barlow Vineyard, Sonoma Coast; 10% Durell Vineyard, Sonoma Coast; 34% Sullivan Vineyard, Sonoma Mountain

WINEMAKING

Hand harvested on September 12th, 2018 and hand sorted. Native yeast fermentation in small open top vats over the course of 24 days with gentle manual punch-downs 1-2 times per day. Pressed at dryness. Aging for 15 months in French oak, 28% new – Cavin, Francois Freres and Rousseau barrels.

TASTING

Hints of dried rose petal and black pepper lead to an inviting, medium-bodied pinot noir. Bright flavors of crunchy red apple touched with Asian spice, herbs and a hint of whisky barrel and molasses with silky, smooth tannins. This wine has plenty of personality and would love to be served with a slight chill on a warm summer afternoon.

PRODUCTION

193 CASES

ALCOHOL

14.9%

PH

3.67

TA

5.6