



## BANSHEE

### 2018 BOHEMIAN VINEYARD CHARDONNAY SONOMA COAST

BOHEMIAN VINEYARD IN GREEN VALLEY IS LOCATED ON THE SAME RIDGE AS THE FAMED HEINTZ VINEYARD, ONLY ½ MILE AWAY AS THE CROW FLIES, JUST TO THE EAST ABOVE THE SONOMA COAST TOWN OF OCCIDENTAL. IN CONTRAST TO HEINTZ'S WESTERLY SLANT, BOHEMIAN FACES BACK TO THE EAST. THIS AREA IS ONE OF THE BEST FOR COOL CLIMATE CHARDONNAY AND ALLOWS US TO PRODUCE THE FOCUSED AND PURE STYLE WE SEEK.



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The soils here are of the classic Goldridge series, light and well drained. The vines in this tiny plot are densely packed to 3x4 spacing to promote competition between the Hyde clone Chardonnay vines. Banshee is the sole recipient of this special fruit. The temperate growing season of 2018 allowed for delicate aromas and flavors to develop slowly in these Chardonnay blocks.

#### VARIETAL COMPOSITION

100% Chardonnay

#### VINEYARD

100% Bohemian Vineyard, Sonoma Coast

#### WINEMAKING

Whole cluster pressed and transferred to barrel for primary and malolactic fermentations over the course of 2 months. No lees stirring or racking. Aging for 16 months in French oak, 30% new (Damy, Francois Freres).

#### TASTING

Lively and impactful, this vibrant chardonnay is crisp and bright with aromatics of zesty citrus and light salinity. This coastal wine has zippy acidity that bounces on the palate and plays nicely with the honeysuckle, lemon and citrus blossom flavors with hints of cedar and minerality. This chardonnay will brighten any day, or mood!

#### PRODUCTION

94 CASES

#### ALCOHOL

14.2%

#### PH

3.37

#### TA

6.27