



BANSHEE

2017 PINOT NOIR DURELL VINEYARD

DURELL VINEYARD IS SITUATED IN THE ROCKY, VOLCANIC SOIL OF THIS 150 ACRE LOT, BISECTING THE SONOMA VALLEY, SONOMA COAST, AND CARNEROS AVAs. DURELL VINEYARD IS PLANTED ON THE EASTERN FACING HILLSIDES IN WELL-DRAINED GOULDING COBBLY CLAY LOAM SOIL. SITTING IN THE HEART OF SONOMA, THIS SITE IS EXPOSED TO BOTH THE SAN FRANCISCO BAY AND PACIFIC OCEAN INFLUENCES THAT COMBINE TO PRODUCE WINES OF EXTRAORDINARY DEPTH. THE COMBINATION OF COOL MORNINGS, BREEZY AFTERNOONS, AND WARMER DAYS THROUGH THE SUMMER MONTHS PROVIDE THE BEST CONDITIONS FOR STEADY RIPENING.



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

WINEMAKING

The fruit was hand harvested and sorted on September 24, then completely destemmed before going in to small fermenters for a 4-day cold soak. Native yeast fermentation and pressed at dryness in a basket press. Aged for 14 months in 20% new French oak barrels: Cavin, Tremeaux, Francois and Rousseau.

TASTING

“Luke, I am your father”: Welcome to the dark side of Pinot Noir. This rich, deep Pinot Noir has aromatics of freshly tilled soil and crushed cranberries that lead to flavors of tart wild strawberries, black cherries and fruitcake. Like a coastal forest on a foggy, moist morning, this Pinot Noir is earthen, dark and brooding with intense tannins and a lingering finish.

PRODUCTION

235 CASES

ALCOHOL

14.3%

PH

3.33

TA

6.4