



BANSHEE

2020 SAUVIGNON BLANC SONOMA COUNTY

OUR SAUVIGNON BLANC COMES FROM A COMBINATION OF VINEYARDS IN THE RUSSIAN RIVER AND SONOMA VALLEYS. THE WARM DAYS AND COOL EVENINGS OF THESE REGIONS ARE PERFECT FOR OUR STYLE OF SAUVIGNON BLANC: FRUIT-DRIVEN WITH A BACKBONE OF LIP-SMACKING ACIDITY. ABOUT 30% IS MADE UP OF THE MUSQUÉ CLONE OF SAUVIGNON BLANC TO REALLY “POWER UP” AND HIGHLIGHT THE FLORAL ASPECTS OF THE WINE (THINK X-MEN).



Our vineyard selection for the Sonoma County Sauvignon Blanc has continued to improve over the years. We sourced from six different vineyards for this vintage and the final blend is bright, refreshing and lively with acidity.

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINEMAKING

The grapes were harvested on August 24th, 2020 and then whole cluster pressed and fermented in stainless steel to retain aromatics. The wine was cold fermented at 62° - 64°.

TASTING

This 2020 Sauvignon Blanc opens with a fragrant nose of tropical fruits, pineapple and papaya. Flavors of zesty lime, rich lemon curd and a wonderful minerality lead to a luscious, round mid-palate. A beautifully balanced and acid driven wine with citrus zest and a hint of sea salt that surprises at every sip.

BARCODE

853868006321

ALCOHOL

13.6%

PH

3.31

TA

5.21

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