



BANSHEE

2018 SULLIVAN VINEYARD PINOT NOIR SONOMA MOUNTAIN

STRADDLING THE BENNETT VALLEY AND SONOMA MOUNTAIN AVAs, SULLIVAN VINEYARD ENCOMPASSES ELEVEN ACRES ALONG A RIDGE AT AN ELEVATION OF 750-900 FEET WHERE THE IRREGULAR FOLDS AND CREVICES OF THE MOUNTAIN CREATE A UNIQUE MICROCLIMATE, IDEAL FOR COOL CLIMATE PINOT NOIR. THE VINEYARD IS STREAKED WITH A VARIETY OF WELL-DRAINED SOIL MATERIAL INCLUDING SPRECKELS CLAY AND VOLCANIC MATERIAL.



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 on Sonoma Mountain. 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 balanced acidity.

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARDS

100% Sullivan Vineyard, Sonoma Mountain

WINEMAKING

Hand picked on September 26th, 2018 and sorted before being destemmed. Native yeast fermentation after a four-day cold soak with gentle, manual punch-downs. Unlike previous vintages we did not use any whole cluster in the ferment. Aging for 15 months in French oak barrels, 33% new (Allary, Cavin, Rousseau, Tremoux and Francois Freres barrels).

TASTING

This big, bold pinot noir is mouth filling, lush and aromatic, expressing its rugged mountain man roots, with aromatics of aromatics of strawberries and whiskey barrels. A solid, masculine pinot noir with a lingering finish and firm, structured tannins.

PRODUCTION

146 CASES

ALCOHOL

13.2%

PH

3.6

TA

5.58