



B A N S H E E

2023 MORNING LIGHT PINOT NOIR SONOMA COAST

Our Morning Light Pinot Noir is a block selection from our best Sonoma Coast vineyards that lend those awesome marine influences and wild character we love in our pinot noirs. Our winemaker selects the best lots of our Sonoma Coast fruit then selects each specific barrel for this coastal blend.



2023 was a long vintage but overall was a good vintage. It had an extended growing season with a mild climate that made for a late harvest and required extended hang time to achieve full ripening of the fruit.

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

Grapes were harvested at first morning light once the acidity and flavors reached the optimal ripeness. Small-batch fermentation was in 2-3 ton open-top stainless steel fermenters with a 3-day cold soak then followed by the addition of specifically chosen commercial yeast. Once fermentation commenced, gentle punch downs are performed twice a day. Mild temperatures were achieved using only the heat generated from fermentation, peaking at 81F. The newly fermented wine was pressed when optimal tannic extraction and dryness was achieved. The free run was kept separate from the pressed wine and then it was put into 100% French oak barrels (30% new) and aged for 16 months.

TASTING

This wine opens with an earthy, savory bouquet that immediately evokes the Sonoma Coast's cool climate and coastal forest floor. Notes of fresh bay leaf lead the aromatic profile, supported by delicate hints of wild herbs and black tea. The palate is finely layered with texture and savory notes, with umami driven flavors like shiitake mushroom, cedar, and subtle dried sage. The herbal and forest-like character is persistent and complex, offering a savory edge that lingers gracefully through the finish.

PRODUCTION: 269 CASES

pH: 3.6

ALCOHOL: 13.9%

TA: 6.1