



BANSHEE

2022 CABERNET FRANC

ALEXANDER VALLEY

The 2022 growing season was drier than normal and received very little rain. The summer was mild, but there was a heat spike around Labor Day weekend and rain in mid-September which kept us all on our toes. The vineyards and fruit load were managed according to how much water was available for each individual vineyard. The harvest began with a record early start on July 29th and also concluded earlier than most years in mid to late September. Overall, the 2022 growing season provided lower yields with smaller berry and cluster sizes, which should offer stellar quality.



VARIETAL COMPOSITION

100% Cabernet Franc

VINEYARDS

56% Michalek Vineyard, Block 30, Clone 332
44% Maccama Vineyard, Block 8, Clone 214

WINEMAKING

Harvested in early morning hours on September 24th once the flavors reached the winemaker's optimal ripeness. The fruit was sorted and destemmed into small stainless steel fermenters. A three-day cold soak followed fermentation with pumpovers performed two times per day. Fermentation was kept to a maximum of 85°F and 5-10 days of extended maceration. Aged for 17 months in 25% new French oak barrels—Vicard, Gamba, Nadalie, & Trust barrels.

TASTING

This cabernet franc has beautiful aromatics of wild blueberries, black cherry, and mocha notes with hints of violet and graphite. It is a full-bodied wine with smooth tannins and balanced acidity. Structure is soft and approachable with a chewy center and long finish.

PRODUCTION: 135 CASES

ALCOHOL: 14.2%

pH: 3.62

TA: 5.8 g/L