



BANSHEE

2022 CHARDONNAY SONOMA COUNTY

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% Chardonnay

VINEYARDS

Select Chardonnay vineyards in the Alexander Valley and Sonoma Valley AVAs of Sonoma County

WINEMAKING

The wines were gently pressed in a bladder press using a champagne cycle. Wines were settled and then 73% were barreled down (39% new French oak) for primary and malolactic fermentations (25% completed ML) using select commercial yeasts. 73% of the wine went into barrel and aged for 8 months in 39% new French oak while some remained in stainless steel tanks. Claude Gillet, Damy, Francois Freres and Billon barrels.

TASTING

This wonderfully complex Sonoma County Chardonnay has aromatics of caramel toffee and exotic lychee with hints of spice, sugar babies and lemon pie filling. In the mouth, the wine is lush and viscous but packs extraordinary depth of flavor rich with with lemon pie, luscious caramel and vanilla wafer. This round yet delicate wine finishes with bright acidity and a creamy finish.

ALCOHOL: 14.2%

PH: 3.67

TA: 6.2

BARCODE: 853868006000