



B A N S H E E

2021 MORNING LIGHT PINOT NOIR SONOMA COAST

Our Morning Light Pinot Noir is a block selection 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.



The 2021 growing season was drier than normal and received very little rain. The summer was mild which allowed for the fruit to hang a bit longer than usual. The vineyards and fruit load were managed according to how much water was available for each individual vineyard. There were a few hot spells in the early fall where some of the younger vineyards and vineyards with low water supply felt the effects. Overall, the 2021 growing season provided lower yields with good structure and well-balanced flavors.

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD

83% Petaluma Gap, 13% Los Carneros Sonoma, 4% Sonoma Valley

WINEMAKING

Hand harvested at first morning light on September 18th and October 6th. The grapes were then gently destemmed and sent to ferment in small open top stainless steel fermenters. After a 3-day cold soak, inoculation was initiated using commercial yeast fermentation over the course of 24 days with gentle pump-overs twice a day. The wine was then pressed at dryness after the Winemaker had decided there had been enough extraction. Aging for 21 months in 100% French oak barrels (10% new, 90% once-used) – Francois Freres, Remond & Rousseau barrels

TASTING

Aromatics of plum and black cherry with hints of hibiscus, toffee and all-spice with leather undertones lead to an inviting, medium-bodied pinot noir. Bright flavors of juicy cherry and strawberry touched with spice and vanilla lead into a full, toasty finish with silky, smooth tannins. This wine has plenty of personality and would love to be served with a slight chill on a warm summer afternoon.

PRODUCTION

607 CASES

ALCOHOL

14.1%

PH

3.62

TA

5.48