



## BANSHEE

### 2017 RICE-SPIVAK PINOT NOIR SONOMA COAST

RICE-SPIVAK VINEYARD SITS SOUTH OF THE TOWN OF SEBASTOPOL, ON THE NORTHERN EDGE OF THE PETALUMA WIND GAP. WHILE IT MIGHT BE QUITE HOT JUST A FEW MILES IN EITHER DIRECTION, RICE-SPIVAK IS IN A 10-15 DEGREE POCKET WHERE THE SUNLIGHT ALLOWS FOR A DIFFERENT AND UNIQUE TYPE OF PHENOLIC DEVELOPMENT. THE SOILS AT RICE-SPIVAK ARE MOSTLY TYPICAL OF THE REGION, EXHIBITING QUALITIES OF GOLDRIDGE LOAM SERIES, BUT VOLCANIC ASH IS ALSO SPRINKLED THROUGH THE SOIL SUBSTRUCTURE. IN ADDITION, THE VINEYARD IS NORTH-FACING WHICH PLAYS A SIGNIFICANT ROLE IN THE TYPE OF DEEP FLAVOR DEVELOPMENT REALIZED IN THE VINEYARD.



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#### VARIETAL COMPOSITION

100% Pinot Noir

#### VINEYARD

100% Rice-Spivak Vineyard, Sonoma Coast

#### WINEMAKING

Hand harvested on September 5th, 2017, sorted, and 90% destemmed before going into small fermenters for a 4-day cold soak. Native yeast fermentation and pressed at dryness in a basket press. Aged for 18 months in 30% new French oak barrels: Taransaud & François Frères.

#### TASTING

We picture this Pinot Noir being popped open by Gandalf and his Hobbit buddies in Hobbiton as they enjoy a humble beef stew or rich beef bourguignon. Delicate aromatics reminiscent of fall and crisp, crunchy dried maple leaves lead to soft raspberry flavors, autumnal spices and a hint of nutty peanut butter with a tartness on the finish. If you can resist, stash away "my precious".

#### PRODUCTION

176 CASES

#### ALCOHOL

13.4%

#### PH

3.34

#### TA

5.73