



BANSHEE

2022 MORNING LIGHT CHARDONNAY SONOMA COAST

Our Morning Light chardonnay is a gorgeous blend of Sonoma Coast vineyards that lend those awesome marine influences and wild character we love in our chardonnays. A beautifully balanced chardonnay with bright fruit and delicate oak to round out the wine.



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.

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

63% Chalk Hill Vineyard (Blocks 992, GX & G South), 37% Storey Creek Vineyard (Block 2A)

WINEMAKING

Whole cluster pressed, keeping light press and heavy press separate. 50% of the blend was inoculated with commercial yeast, and 50% was native fermentation. All fermentations commenced in French oak barrels with temperatures peaking naturally at 66°F. Once primary fermentation was complete, a natural ML fermentation commenced in barrel and was stirred every week until the winemaker felt the correct texture and balance was achieved. The fermentation was then stopped and the barrels stirred monthly for greater lees integration. 16 months in 38% new French oak—Billon and François Frères barrels.

TASTING

Lively and impactful, this chardonnay has aromatics of honeysuckle, light toasty oak, pear spice, and lychee, with hints of confectioners sugar, mineral, and lemon. This coastal wine is bright up front with more oak impact on the palate. Notes of toasty rice cake lead to a nice, long lingering finish.

PRODUCTION: 100 CASES

ALCOHOL: 14.3%

pH: 3.38

TA: 5.9