



BANSHEE

2021 MORDECAI

Mordecai is the wine that we have the broadest set of components to work with and the widest bullseye to shoot for when blending. All of the elements of this wine are made with our house philosophy (think bright flavors, focus, energy, good with food), with the overreaching mandate that it is absolutely delicious. Thus, each year we set out to make a medium plus bodied red that you could put on the table or counter anywhere at anytime and make everybody happy.



The very rough and unscientific formula is this: about a third Bordeaux varieties, about a third Rhône varieties, and about a third other varieties dominated by Cabernet Sauvignon with a bit of this or that peppered in.

VARIETAL COMPOSITION

51% Cabernet Sauvignon, 10% Syrah, 10% Merlot, 8% Petit Verdot, 7% Cab Franc, 4% Carignan, 3% Mourvèdre, 3% Malbec, 2% Merlot 2% Grenache

VINEYARDS

48% Lodi, 33% Sonoma County, 15% Central Coast, 2% Napa Valley, 2% Mendocino County

WINEMAKING

Aging for 21 months – 15% new French oak

TASTING

An enticing nose of roasted coffee, cherry and baking spices with notes of violet, forest bark and a whisper of sage. On the palate it is a mouthwatering mélange of juicy pomegranate and dried cherry flavors backed by balanced acid, bold structure and violet tones giving way to a smooth, round finish.

ALCOHOL: 14.5%

PH: 3.74

TA: 5.7

BARCODE: 853868006116