



BANSHEE

2017 GRAND VENT VINEYARD PINOT NOIR SONOMA COAST

THE NORTHERN SECTION OF THE CALIFORNIA COASTAL RANGE STARTS IN HUMBOLDT COUNTY, RUNNING DOWN THROUGH MENDOCINO AND THE SONOMA COAST UNTIL BODEGA BAY. THE IMPACT OF THE CHILLY PACIFIC AIRFLOW INTO MOST OF SONOMA COUNTY IS BUFFERED BY THE MOUNTAINS, ALLOWING FOR A DIVERSE RANGE OF AGRICULTURAL ACTIVITY.



VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD

Grand Vent Vineyard, Sonoma Coast

WINEMAKING

Hand harvested and hand sorted. Native yeast fermentation in small open top vats over the course of 23 days with gentle, manual punch-downs 1-2 times per day. Pressed at dryness. Aging for 18 months in French oak, 25% of which was new: Taransaud and Chassin barrels.

TASTING

This Pinot Noir takes you on a lovely stroll through an enchanted redwood forest. A very rustic wine with ever-changing aromatics of eucalyptus, rich earth and a fresh herb garden. Bright flavors of blackberry and black cherry with undertones of dark earth and bramble lead to a soft, lingering finish and a touch of spearmint. One to age for a while as this Pinot Noir will only get better with time.

PRODUCTION

4 barrels

ALCOHOL

13.1%

PH

3.4

TA

6.37
