



BANSHEE

2021 PINOT NOIR

SONOMA COUNTY

The 2021 California 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.



Our vineyard selection for the Sonoma County Pinot Noir has continued to improve over the years. We source primarily from select vineyards in the Sonoma County sub-appellations of Los Carneros, Petaluma Gap, Sonoma Coast and Sonoma Valley. This is the most important wine in the Banshee lineup, and we treat it as such.

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

Handpicked and destemmed, fruit was fermented in small, stainless steel fermenters at cool temperatures for an average of 21 days. Aged for 8 months in 25% new French oak—Cavin, Rousseau, Remond, François Frères, D&J, Marsannay and Tremeaux barrels

TASTING

An exciting, yet friendly wine, bursting at the seams with aromas of dried cherry, earthy peat moss and Redwood forest with notes of hyacinth, sandalwood and confectioners sugar. The flavors combine to create a fruit-driven front palate and very subtle oak influence. The finish is bright, with a nice pop of acidity and flavors of tart raspberry and bramble to create great weight for an excellent food wine, as well as a charming drinking experience by itself.

ALCOHOL: 13.8%

PH: 3.65

TA: 6.0

BARCODE: 853868006024