



BANSHEE

2022 PINOT NOIR SONOMA COUNTY

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. The vineyards and fruit load were managed according to how much water was available for each individual vineyard. The harvest began with a record early start on July 29th and also concluded earlier than most years in mid to late September. Overall, the 2022 growing season provided lower yields with smaller berry and cluster sizes, which should offer stellar quality.



Our vineyard selection for the Sonoma County Pinot Noir is primarily from the sub-appellations of Petaluma Gap, Los Carneros-Sonoma, Sonoma Valley and Russian River 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 10 months in 15% new French oak — Rousseau, Francois Freres, Marsannay, TN Coopers, D&J, Tremeaux, Remond and Damy barrels.

TASTING

An exciting, yet friendly wine, bursting with aromas of fresh, muddled strawberry, bright cherry and pomegranate with hints of forest floor, toasted caramel and five-spice. The flavors combine to create a fruit-driven front palate and very subtle oak influence. The finish leaves you wanting more, with nice acid and flavors of strawberry sauce, pomegranate and spice to create great weight for an excellent food wine, as well as a charming drinking experience by itself.

ALCOHOL: 14.0%

PH: 3.66

TA: 6.1g/L

BARCODE: 853868006024