



## BANSHEE

### 2019 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 2019 growing season started cooler than average. As the growing season developed, the temperatures stayed moderate, causing a longer growing season. Despite a longer than normal bloom period, there was great set on the Sonoma Coast Chardonnay. With moderate summer temperatures and few heat spikes, the growing season was long and perfect for the grapes. The cooler temperatures in the mornings and evenings allowed the fruit to maintain its acidity and develop intense, concentrated flavors. 2019 was a great growing season, with excellent yields, flavors and structure.

#### VARIETAL COMPOSITION

100% Chardonnay

#### VINEYARD

83% Gaps Crown Vineyard, Petaluma Gap AVA; 17% Chalk Hill Estate Vineyard, Chalk Hill AVA

#### WINEMAKING

Hand harvested on October 3rd, 2019 and hand sorted. The grapes were whole cluster pressed keeping light press and heavy press separate, then inoculated with William Selyem yeast. The fruit was then cool fermented, with the lees in barrels at temperatures maxing 72F. A natural ML fermentation followed in barrel while the juice was stirred every two weeks for 4 months. Aging for 18 months in French oak, 25% new — Francois Freres & Billion barrels.

#### TASTING

Lively and impactful, this vibrant chardonnay is crisp and bright with aromatics of lemon peel, vanilla cream and caramel rice cakes. This coastal wine has zippy acidity that bounces on the palate and plays nicely with the quince and lychee flavors and soft hints of butter cream and butterscotch. This chardonnay will brighten any day, or mood!

**PRODUCTION:** 200 CASES

**ALCOHOL:** 13.6%

**PH:** 3.84

**TA:** 5.5