



BANSHEE

2023 CABERNET SAUVIGNON SONOMA COUNTY

Our vineyard selection for the Sonoma County Cabernet Sauvignon is sourced from select vineyards throughout the county. We have focused on vineyards from the Dry Creek Valley, Alexander Valley, Sonoma Valley, Russian River Valley, Sonoma Mountain and Knights Valley AVAs where the growing season temperatures are warmer than the appellations closer to the coast. The hillside aspects are influenced by the Pacific Ocean resulting in cooler coastal nights, but warm to moderate daytime temperatures which is the climate where Cabernet Sauvignon thrives.



VINTAGE

2023 was a long vintage but overall was a good vintage. It had an extended growing season with a mild climate that made for a late harvest and required extended hang time to achieve full ripening of the fruit.

VARIETAL COMPOSITION

81% Cabernet Sauvignon, 8% Malbec, 3% Merlot, 2% Zinfandel, 2% Petite Sirah, 2% Petit Verdot, 2% other

WINEMAKING

The grapes are harvested in the cool morning hours then brought to the winery where they are destemmed and cold-soaked for three days. Specific commercial yeasts are selected by winemaker, then fermentation commences at high temperatures with gentle pumpovers twice daily during peak fermentation. After primary fermentation is complete, the wine is pressed and transferred to barrel where malolactic fermentation occurs naturally. The wine is then aged with 20% new French oak until bottling.

TASTING

Our 2023 Cabernet Sauvignon opens with vivid aromas of ripe blueberry, deep red fruits, accents of chocolate covered raspberry, and a subtle thread of freshly brewed coffee. Hints of violet, warm baking spices and cedar round out the nose. The palate is bright, juicy, and beautifully balanced. Plush red and black fruit flavors are interlaced with notes of dark chocolate, espresso bean, and a whisper of vanilla. Soft, silky tannins provide a seamless texture that carries through to a lifted finish with refreshing balance.

OAK PROFILE

20% new French oak

ALCOHOL

14.4%

pH

3.65

TA

5.8 g/L