



BANSHEE

## 2021 CHARDONNAY SONOMA COUNTY

The 2021 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.



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### VARIETAL COMPOSITION

100% Chardonnay

### VINEYARDS

Select Chardonnay vineyards in the Alexander Valley, Dry Creek Valley and Sonoma Valley AVAs of Sonoma County

### WINEMAKING

The wines were gently pressed in a bladder press using a champagne cycle. Wines were settled and then 50% were barreled down (22% new French oak) for primary and malolactic fermentations (30% completed ML) using select commercial yeasts. 88% of the wine went into barrel and aged for 8 months in 22% new French oak while some remained in stainless steel tanks. Claude Gillet and François Frères barrels.

### TASTING

This wonderfully complex Sonoma County Chardonnay has aromatics of honey, rice cake, ripe Bosc pear, butterscotch and a hint of lemon. In the mouth, the wine is moderate weight but packs extraordinary depth of flavor rich with apple pie, lemon tart and a luscious caramel core. This round yet delicate wine finishes with bright acidity and a creamy finish.

**ALCOHOL:** 14.2%

**PH:** 3.43

**TA:** 5.5

**BARCODE:** 853868006000