



BANSHEE

2024 TRENTON VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Trenton Vineyard is planted on low rolling hills just south of the banks of the Russian River northwest of Santa Rosa. This cooler climate vineyard is influenced by coastal morning and evening fog, perfect growing conditions for Pinot Noir.



VARIETAL COMPOSITION

100% Pinot Noir

VINEYARDS

100% Trenton Vineyard, Russian River Valley

WINEMAKING

The grapes were harvested on September 12, 2024 once the acidity and flavors reached the optimal ripeness. The grapes were sent to ferment in 2-3 ton open-top stainless-steel fermenters. After a 3-day cold soak, fermentation was initiated through the use of commercial yeast. Once fermentation commenced, gentle punch downs were performed two times a day. Mild temperatures were kept using only the heat generated from fermentation, with temperatures peaking at 81 °F. The wine was pressed once the winemaker decided there had been enough tannic extraction and dryness had been achieved. The Pinot Noir was then transferred into French oak barrels, 30% new, and aged for 16 months.

TASTING

The 2024 Trenton Vineyard Pinot Noir opens with a lifted and savory aromatic profile, defined by bright cranberry tones and deep, earthy notes of forest floor and mossy earth. This complexity is beautifully layered with subtle slate minerality, adding a sophisticated edge to the nose. On the palate, the wine is highly textured and vibrant, bursting with a concentrated core of red fruit—specifically raspberry, strawberry, and cranberry. A fruit-forward mid-palate is perfectly balanced by mouthwatering acidity, providing a sense of freshness and structure that carries the wine into a remarkably clean, energetic, and focused finish.

AGING 16 months in French oak, 30% new

ALCOHOL 14.6%

pH 3.66

TA 5.8 g/L