



BANSHEE

2023 PINOT NOIR ANDERSON VALLEY

This Banshee Pinot Noir comes from Middleridge Ranch Vineyard in Anderson Valley. Middleridge Vineyard is on the Northern ridge near the town of Boonville, on a 160-acre ranch with open, rolling hills and panoramic views of Anderson Valley. This vineyard is influenced by warm western winds, sun exposure and warmer temperatures leading to riper, more fruit driven flavors.



VINEYARDS

100% Middleridge Ranch Vineyard

WINEMAKING

The grapes were harvested at peak ripeness in the early morning hours and underwent a three-day cold soak in small-batch stainless steel fermenters. Following inoculation with select commercial yeasts, the fermentation commenced with twice-daily gentle punch-downs, maintaining temperatures below 81°F to preserve delicate flavors. Once dry and optimally extracted, the free-run juice is separated from the press fractions and aged exclusively in 100% French oak barrels (30% new) for 16 months prior to bottling.

TASTING

The 2023 Anderson Valley Pinot Noir captures the essence of its cool-climate terroir, opening with vibrant aromas of fresh strawberry and tart cranberry layered over an earthy, mossy forest-floor character. The palate also features juicy red fruits framed by a faint, slate-like minerality and bright acidity that provides remarkable depth and precision. Light to medium-bodied with a soft, supple entry, the wine transitions into a structured mid-palate with fine-grained tannins, culminating in a long, lifted finish. Refreshing and refined, its graceful balance between plush texture and clear structure makes it a versatile companion at the table.

AGING	16 months in French oak, 30% new
ALCOHOL	14.2%
pH	3.72
TA	5.8 g/L