

BANSHEE

2019 ROSÉ MENDOCINO COUNTY

The decision to shift our vineyard sourcing to Mendocino County and expand the palette of varietals we work with for Banshee Rosé proved to be one of our best. The deliciousness and ensuing popularity of this wine has been phenomenal year after year. For 2019, we have returned to the same vineyards to produce that same crisp and zesty Rosé style that we just can't get enough of.



The McDowell Valley Vineyards are located to the southeast of Hopland in Mendocino County. These vineyards are nestled in the rugged Mayacamas Mountains and are perched on sloped bench land at elevations as high as 1,000 feet. The Rhône varietals grown here produce Rosé that is fresh and vibrant with quintessential coastal climate traits.

VARIETAL COMPOSITION

48% Sangiovese, 25% Grenache, 16% Syrah, 8% Barbera, 3% Zinfandel

VINEYARD

100% McDowell Valley Vineyards near Hopland in Mendocino County

WINEMAKING

Whole cluster pressed with minimal skin contact. The components were fermented separately at cool temperatures in stainless steel tanks. A small portion of the wine is fermented and aged in neutral oak barrels.

TASTING

The 2019 Mendocino County Rosé is a lovely shade of pale salmon with aromas of rose water, salinity and fresh-picked strawberries. Bright flavors of juicy cantaloupe and honeydew melon are highlighted by a touch of Meyer lemon. Racy acidity and elegance are balanced perfectly in this dry, crisp Rosé.

BARCODE	ALCOHOL
853868006123	13.5%
PH	TA
3.29	5.54