



BANSHEE

2018 MARINE LAYER PINOT NOIR SONOMA COAST

THIS MARINE LAYER PINOT NOIR COMBINES OUR “ALL-STAR” PINOT NOIR VINEYARDS THAT WORK WELL TOGETHER TO FORM A DYNAMITE BLEND! AN ABSURD NUMBER OF HIGH QUALITY VINEYARDS LIKE SULLIVAN, THORN RIDGE AND RICE-SPIVAK ARE THE MAJOR PLAYERS AND WHILE WE WON'T SEE AS MUCH OF THESE ON A SINGULAR LEVEL, THEY EACH SHINE IN THIS HARMONIOUS PINOT NOIR.



The 2018 growing season started cooler than in previous years. Despite a longer than normal bloom period, there was great set throughout pinot noir vineyards along the Sonoma Coast. With moderate summer temperatures and few heat spikes, the growing season was long and gradual. This longer hang time gave time for the grapes to develop complex flavors and great tannin structure. 2018 was an excellent growing season with moderate yields, lush flavors and balanced acidity.

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

Hand harvested on September 18th, 2018 and hand sorted. Native yeast fermentation in small open top vats with manual punchdowns 1-2 times per day, carefully trying to avoid over-extraction in this vintage. Aging in French oak for 15 months - 26% new. Cavin, Francois Freres, Rousseau, Remond and Tremereaux barrels.

TASTING

The 2018 Marine Layer Pinot opens with aromas of coastal redwoods and fog, alluding to its name, with hints of eucalyptus, mint, green tea and geraniums.

Sleek, luxurious flavors of dark plum and wild berry balance the structured yet silky tannins with maraschino liqueur, herbs and green peppercorn on the finish and a lingering warmth on the tongue.

PRODUCTION

82 cases

ALCOHOL

14.8%

PH

3.62

TA

5.61