



BANSHEE

2021 CABERNET FRANC ALEXANDER VALLEY

The 2021 California 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 flavor.



VARIETAL COMPOSITION

100% Cabernet Franc

VINEYARDS

70% Michalek Vineyard, Block 30, Clone 332
30% Maccama Vineyard, Block 8, Clone 214

WINEMAKING

Harvested in early morning hours between Sept. 10-22, hand-sorted and destemmed. Three-day cold soak followed fermentation in stainless steel open top fermenters. Pumpovers performed 2 times per day. Fermentation was kept to a maximum of 85°F. 5-10 days of extended maceration. Aged for 19 months in 40% new French oak barrels- Quintessence, Trust and Baron barrels.

TASTING

This cabernet franc has beautiful aromatics of ripe mountain blueberries and fun floral undertones with light hints of graphite that lead to flavors of wild blueberries, dark toffee, chocolate covered raspberry and light roasted coffee. A juicy, berry driven wine with big, chewy tannins, lovely florality and a nice dry finish.

PRODUCTION: 256 CASES

ALCOHOL: 14.6%

pH: 3.7

TA: 5.5