



BANSHEE

2019 SULLIVAN VINEYARD CHARDONNAY SONOMA MOUNTAIN

STRADDLING THE BENNETT VALLEY AND SONOMA MOUNTAIN AVAs, SULLIVAN VINEYARD ENCOMPASSES ELEVEN ACRES ALONG A RIDGE AT AN ELEVATION OF 750-900 FEET WHERE THE IRREGULAR FOLDS AND CREVICES OF THE MOUNTAIN CREATE A UNIQUE MICROCLIMATE, IDEAL FOR COOL CLIMATE PINOT NOIR. THE VINEYARD IS STREAKED WITH A VARIETY OF WELL-DRAINED SOIL MATERIAL INCLUDING SPRECKELS CLAY AND VOLCANIC MATERIAL.



The 2019 growing season started cooler than average. As the growing season developed, the temperatures stayed moderate, causing a longer growing season. Despite a longer than normal bloom period, there was great set on the Sonoma Mountain Pinot Noir. With moderate summer temperatures and few heat spikes, the growing season was long and perfect for the grapes. The cooler temperatures in the mornings and evenings allowed the fruit to maintain its acidity and develop intense, concentrated flavors. 2019 was a great growing season, with great yields, flavors and structure.

VARIETAL COMPOSITION

100% Chardonnay

VINEYARDS

100% Sullivan Vineyard, Sonoma Mountain

WINEMAKING

Hand harvested on October 4th, 2019 and hand sorted. The grapes were whole cluster pressed keeping light press and heavy press separate, then inoculated with commercial yeast. The fruit was then cool fermented, with the lees in barrels at temperatures maxing 72F. A natural ML fermentation followed in barrel while the juice was stirred every two weeks for 4 months. Aging for 18 months in French oak, 30% new — Francois Freres & Damy barrels.

TASTING

Right off the bat, notes of Apple-Cinnamon (think of Apple Jacks cereal) with hints of minerality and earthy chalk are on the nose. Lush pear and starfruit flavors emerge on the palate with soft hints of toasty marshmallow. This medium-bodied, food-friendly chardonnay is delicate yet bright with acidity that stretches throughout the entirety of the wine.

PRODUCTION : 186 CASES

ALCOHOL : 14.2%

PH : 3.39

TA : 5.93
