



## BANSHEE

### 2021 ROSÉ SONOMA COUNTY

FOR OUR 2021 VINTAGE, WE DECIDED TO SHIFT OUR VINEYARD SOURCING TO SONOMA COUNTY AND EXPAND THE PALETTE OF VARIETALS WE WORK WITH FOR BANSHEE ROSÉ. THE DELICIOUSNESS AND ENSUING POPULARITY OF THIS WINE HAS BEEN PHENOMENAL YEAR AFTER YEAR. WE STRIVE VINTAGE TO VINTAGE TO PRODUCE THAT SAME CRISP AND ZESTY ROSÉ STYLE THAT WE JUST CAN'T GET ENOUGH OF.



Our vineyard selection for the Banshee Rosé has continued to improve over the years. We source from select vineyards including parts of our Single Vineyard program, and the final blend is comprised of seven varietals produced from seven sub-appellations within the Sonoma County AVA.

#### VARIETAL COMPOSITION

50% Pinot Noir, 32% Sangiovese, 8% Syrah, 5% Black Muscat, 2% Carignan, 2% Muscat, 1% Zinfandel

#### VINEYARDS

Appellations: 25% Sonoma Valley, 21% Russian River Valley, 18% Knights Valley, 15% Los Carneros-Sonoma, 13% Alexander Valley, 5% Petaluma Gap and 3% Dry Creek Valley

#### 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 2021 Sonoma County Rosé is a lovely shade of pale salmon with aromas of orange blossom, guava, creamsicle and fresh-picked strawberries. Bright, mouth-watering flavors of juicy strawberry-apple and watermelon are highlighted by hints of ripe Meyer lemon, minerality and a soft creamsicle finish. Racy acidity and elegance are balanced perfectly in this dry, crisp rosé.

#### BARCODE

853868006123

#### ALCOHOL

13.3%

#### PH

3.44

#### TA

6.11