

BANSHEE

2018 MORDECAL

Mordecai is the wine that we have the broadest set of components to work with and the widest bullseye to shoot for when blending. All of the elements of this wine are made with our house philosophy (think bright flavors, focus, energy, good with food), with the overreaching mandate that it is absolutley delicious. Thus, each year we set out to make a medium plus bodied red that you could put on the table or counter anywhere at anytime and make everybody happy.



The very rough and unscientific formula is this: about a third Bordeaux varieties, about a third Rhône varieties, and about a third other varieties dominated by Zinfandel with a bit of this or that peppered in An organic Carignan vineyard in Redwood Valley continues to expand its influence in Mordecai, acting as a bridge between the Rhône and Bordeaux lots.

VARIETAL COMPOSITION

30% Cabernet Sauvignon, 20% Zinfandel, 15% Malbec, 20% Petite Sirah, 5% Merlot, 5% Carignan, 5% Grenache

VINEYARDS

Anderson Valley, Sonoma County, Napa Valley, Mendocino County

WINEMAKING

Aging for 16 months in French oak – new oak on all varietals except the Cabernet Sauvignon and Petit Sirah, both of which saw about 40% new oak.

TASTING

An enticing nose of pepper, violets, cigar and cassis. On the palate it is a mouthwatering mélange of red berry and plum flavors backed by earthy tones of herb roasted meat and fresh black trumpet giving way to a spice laden finish.

BARCODE	ALCOHOL
853868006116	14.7%
PH	TA
3.58	63