



BANSHEE

2022 PINOT NOIR
ANDERSON VALLEY

This Banshee Pinot Noir comes from Middleridge Ranch Vineyard in Anderson Valley. Middleridge Vineyard is on the Northern ridge near the town of Boonville, on a 160-acre ranch with open, rolling hills and panoramic views of Anderson Valley. This vineyard is influenced by warm western winds, sun exposure and warmer temperatures leading to riper, more fruit driven flavors.



VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD

100% Middleridge Ranch Vineyard; Blocks 9, 3, 1, 8

WINEMAKING

The grapes were harvested on September 26th & 27th once the acidity and flavors reached the optimal ripeness. The grapes were sent to ferment in 2-3 ton open top stainless-steel fermenters. After a 3-day cold soak, fermentation was initiated through the use of commercial yeast. Once fermentation commenced, gentle punch downs were performed two times a day. Mild temperatures were kept using only the heat generated from fermentation, with temperatures peaking at 81°F. The wine was pressed once the winemaker decided there had been enough tannic extraction and dryness had been achieved. The pinot noir was then transferred into 21% new Tremeaux & Cavin French oak barrels and aged for 15 months.

TASTING

This rustic pinot noir that hails from near the Mendocino coast has aromas of cherry, wild raspberry, spice, cassis, dark red fruits, and hints of forest floor, pine, and soft oak. Flavors of cherry cola and conifers are on the palate. This wine has a fun texture with dancing tannins and a brown spice finish.

PRODUCTION: 298 CASES

ALCOHOL: 13.8%

pH: 3.66

TA: 6.1