



BANSHEE

2024 PINOT NOIR SONOMA COUNTY

The 2024 growing season was a solid vintage for Pinot Noir. Favorable conditions led to full ripening and fruit development within a standard timeframe.



VINEYARDS

The fruit for this wine was selected from premier vineyards throughout Sonoma County.

WINEMAKING

We harvested the Pinot Noir September - October in the cool overnight and early morning hours to preserve the quality and freshness of the berries. After destemming, the grapes were cold-soaked for three days and then inoculated with cultured yeasts to initiate fermentation. The wine was pumped-over twice daily throughout fermentation, then drained and pressed to 15% new French oak for 10 months of aging.

TASTING

This Pinot Noir is bursting with dynamic characters. On the nose, fruit punch, muddled cranberry, forest floor, and sandalwood are accented by notes of graphite and bay leaf. The palate delivers juicy acidity, lifting savory herbal flavors and lush red berries.

AGING 10 months in French oak, 15% new

ALCOHOL 14.7%

pH 3.6

TA 5.9 g/L