



BANSHEE

2019 MORNING LIGHT PINOT NOIR SONOMA COAST

OUR MORNING LIGHT PINOT NOIR IS A GORGEOUS BLEND OF SONOMA COAST VINEYARDS THAT LEND THOSE AWESOME MARINE INFLUENCES AND WILD CHARACTER WE LOVE IN OUR PINOT NOIRS.



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 County 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% Pinot Noir

VINEYARD

55% Ana Veem Vineyard, Russian River Valley (50% Pommard Clone/50% Swan Clone); 45% W.E. Bottoms Vineyard, Russian River Valley (Dijon Clone 114)

WINEMAKING

Hand harvested on September 25th, 2019 and hand sorted. Commercial yeast fermentation in small open top vats over the course of 24 days with gentle manual punch-downs 1-2 times per day. Pressed at dryness. Aging for 21 months in 30% new French oak – Cavin, Francois Freres and Claud Gillet barrels.

TASTING

Hints of maple, cherry and the inside of a cedar wood box lead to an inviting, medium-bodied pinot noir. Bright flavors of juicy cherry and pomegranate touched with chocolate and a hint of soft barrel spice finish with silky, smooth tannins. This wine has plenty of personality and would love to be served with a slight chill on a warm summer afternoon.

PRODUCTION

177 CASES

ALCOHOL

14.3%

PH

3.54

TA

6.25

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