



BANSHEE

## 2024 MORDECAI RED WINE

*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 absolutely 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.*



Vintage 2024 was a textbook growing season marked by consistency and a spectacular finish. It was largely uneventful until the very end, when a targeted late-season heat wave provided the perfect catalyst for our red varieties. This late surge accelerated ripening for our Cabernet Sauvignon, Malbec, and Syrah, concentrating flavors and adding a layer of rich complexity. Expect bold, dynamic reds with intense color and beautifully polished tannins.

### VARIETAL COMPOSITION

19% Syrah, 19% Zinfandel, 18% Cabernet Sauvignon, 18% Malbec, 6% Mourvèdre, 6% Grenache Noir, 5% Petite Syrah, 5% Carignange, 3% Tannat, 1% Other

### WINEMAKING

The grapes for our 2024 Mordecai were harvested based on flavor development and acidity, picking each varietal at optimal ripeness. After a 3-day cold soak, yeast was added to initiate fermentation in stainless steel tanks. The wine was pumped over twice per day throughout fermentation, then moved to 25% new oak barrels for 9 months of aging. The final blend was assembled and bottled in July 2025.

### TASTING

The 2024 Mordecai red wine opens with a captivating nose of red and dark fruits, highlighted by lush notes of plum, warm baking spice, and the sophisticated scent of soft leather with subtle herbal undertones. On the palate, this complex and deep red blend reveals a bright entry of cherry, black currant, and plum, seamlessly transitioning into layers of silky smooth tannins. These supple tannins frame undertones of leather and rich baking spice—a testament to thoughtful oak influence—leading to a long, elegant finish that lingers beautifully.

**AGING** 9 months in French oak, 25% new

**ALCOHOL** 14.9% | **pH** 3.72 | **TA** 6.0 g/L