



BANSHEE

2023 ROSÉ SONOMA COUNTY

2023 was a cooler, longer, drawn out growing season. Overall the vineyards had good growing conditions but had a slow bud break, bloom, and veraison due to cooler temperatures throughout the season. These conditions however can be fantastic for Rose by keeping acidity levels higher and driving a longer development time for the grapes.



Our vineyard selection for the Banshee Rosé has continued to improve over the years. We source from select vineyards including parts of our Single Vineyard program, and the final blend is comprised of four varietals produced from appellations within Sonoma County and Lake County AVAs.

VARIETAL COMPOSITION

81% Pinot Noir, 11% Petite Sirah, 6% Muscat Canelli, 2% Moscato Giallo

VINEYARDS

88% Russian River Valley, 11% Guenoc, 1% Unspecified

WINEMAKING

Whole cluster pressed with minimal skin contact. The components were fermented separately for 14 days at cool temperatures in stainless steel tanks.

TASTING

This light but lively rosé bursts with a juicy, playful acidity that dances across the palate. The wine enters with a blast of pink starburst offering a sweet and tangy intensity that's both nostalgic and refreshing. Beneath that candied peaches, watermelon, and a hint of blood orange add to a mouthful flavors. This wine is fresh, clean and crisp and perfect for a warm summer day.

ALCOHOL: 13.3%

PH: 3.45

TA: 5.5 g/L

RS: .61 g/L

BARCODE: 853868006123