



BANSHEE

2024 CHARDONNAY SONOMA COUNTY

The 2024 growing season began with abundant winter rains and a cool, steady spring that promoted healthy vine balance and ideal canopy development. A brief July heatwave was followed by moderate summer temperatures and below average warmth in September, allowing Chardonnay to ripen gradually and develop excellent acidity, flavor, concentration and phenolic maturity. Fruit from this vintage is marked by freshness, structure, and expressive varietal character.



VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING

The fruit was gently pressed using a bladder press and Champagne cycle. Once settled, a portion of the wine was transferred to French oak barrels for fermentation, with the balance remaining in stainless steel tanks. The wine completed 100% malolactic fermentation and 8 months of aging prior to final blending and bottling.

TASTING

The 2024 Sonoma County Chardonnay presents a lovely toasted brioche aroma, with white peach, flower, and subtle pear notes. The palate offers a foundation of crème brûlée and bananas foster, layered with soft vanilla and nuanced pineapple juice on the finish.

AGING

8 months in partial French oak (30% new) and stainless steel

ALCOHOL

15.0%

pH

3.46

TA

6.2 g/L