



BANSHEE

TEN of CUPS

BRUT NV CALIFORNIA

READING THE TAROT DOESN'T PREDICT THE FUTURE, IT JUST HELPS YOU SEE YOURS MORE CLEARLY. WHEN THE DECK SHOWS YOU THE TEN OF CUPS, IT SYMBOLIZES HARMONY, JOY, AND ABUNDANCE—EVERYTHING WE SAW IN THE CARDS FOR THIS BOTTLE OF BUBBLY.



At Banshee, we respect the whims of fate, but we make our own luck. Our grapes are sourced from some of the best vineyards in California, and we handcraft this sparkler using the traditional méthode champenoise. The result is a bright, vibrant, and deliciously drinkable wine. Like its namesake Tarot card, you'll always be happy to see this bottle land on your table.

VARIETAL COMPOSITION

Chardonnay, Pinot Noir, and Pinot Meunier

WINE STYLE

Méthode Champenoise, Non-Vintage Brut. Two months in neutral French oak barrels with no malolactic fermentation. Secondary fermentation occurred in bottle. Aged on the lees for 24 months then disgorged.

TASTING

Vibrant, bright and aromatic with notes of tropical fruit, green apple and citrus complemented by marzipan and honeysuckle. The wine is persistent on the palate and creamy on the finish. Hints of toast round out this beautiful, balanced wine.

BARCODE

853868006475

ALCOHOL

12.5%

PH

3.09

TA

7.2g/L

RS

8.5g/L

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