



BANSHEE

2024 STOREY CREEK CHARDONNAY RUSSIAN RIVER VALLEY

Our Storey Creek Chardonnay is grown in the heart of Russian River Valley near a little creek—hence the name—Storey Creek Vineyard. This vineyard is located between Windsor and Healdsburg out on Westside Road, with a total of a 101 planted acres—mostly Chardonnay, Merlot and Sauvignon Blanc. This lovely coastal influenced vineyard with warm daytime temperatures and nice prolonged sun exposure produces beautiful Chardonnay with ripe, bright flavors and full, rich texture.



The 2024 vintage in Russian River Valley was steady in cool-climate elegance, shaped by a long, temperate growing season where coastal breezes and mild days gently pushed each cluster toward slow even ripening. The result is Chardonnay fruit of striking freshness and poise.

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Storey Creek Vineyard

WINEMAKING

The fruit was whole-cluster pressed then the juice was transferred to French oak barrels (30% new) for primary fermentation. Half of the barrels were inoculated with commercial yeast and half underwent native fermentation. The wine was stirred weekly throughout malolactic fermentation, then monthly, integrating lees and creating a beautiful texture in the wine. After 9 months of aging, the wine was bottled.

TASTING

The 2024 Storey Creek Chardonnay is an elegant expression of the varietal, opening with inviting aromas of white flower, white peach, and baked pear, all lifted by a subtle hint of toasty brioche. On the palate, the wine reveals a deep and complex character, echoing notes of baked pear and white flower layered with a delicate touch of baking spice. It balances impressive weight and texture with a sense of focus and precision, making it a versatile companion for the table. Enjoy this sophisticated bottle alongside roasted halibut or chicken, creamy risotto, or a curated selection of fine cheeses.

AGING 9 months in French oak, 30% new

ALCOHOL 15.0%

pH 3.54

TA 5.9 g/L