



BANSHEE

2023 PINOT NOIR SONOMA COUNTY

Pinot Noir is a varietal that tends to be very sensitive to its growing conditions and develops specific characters reflective of the weather, soil, and exposure to the elements. The 2023 growing season provided us with excellent, cool weather and extended hang-time, allowing for optimal flavor development. This wine is a beautiful, classic representation of Sonoma County Pinot Noir.



VINEYARDS

The fruit for this wine was selected from premier vineyards throughout Sonoma County including: Petaluma Gap, Los Carneros-Sonoma, Sonoma Valley, and Russian River Valley sub-AVAs.

WINEMAKING

We harvested the Pinot Noir September 4-30 in the cool overnight and early morning hours to preserve the quality and freshness of the berries. After destemming, the grapes were cold-soaked for three days and then inoculated with cultured yeasts to initiate fermentation. The wine was pumped-over twice daily throughout fermentation, then drained and pressed. 88% of the total volume was transferred to 94% French and 6% Hungarian oak (15% new) for 10 months of aging prior to filtration and bottling on June 1, 2023.

TASTING

A textbook Sonoma County Pinot Noir, the 2023 opens with a bouquet of violet, pomegranate, bright cherry, and nuanced graphite with a touch of forest floor and bay leaf. This is an elegant, smooth-textured wine, with a burst of energetic acidity. Dark cherry flavors coat the palate and linger long after the last sip.

AGING 88% barrel aged for 10 months in 94% French oak and 6% Hungarian oak, 15% new

ALCOHOL 13.9%

pH 3.56

TA 6.1 g/L

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