



BANSHEE

2021 GRAND VENT VINEYARD PINOT NOIR SONOMA COAST

The Grand Vent Vineyard in the Sonoma Coast AVA is located on a chilly hillside in the coolest area of the appellation. This vineyard is on the very edge of where pinot noir can ripen, yielding chiseled and vibrant wines.



The 2021 growing season was drier than normal and received very little rain. The summer was mild which allowed for the fruit to hang a bit longer than usual. The vineyards and fruit load were managed according to how much water was available for each individual vineyard. There were a few hot spells in the early fall where some of the younger vineyards and vineyards with low water supply felt the effects. Overall, the 2021 growing season provided lower yields with good structure and well-balanced flavors.

VARIETAL COMPOSITION

100% Pinot Noir;
Clones: Dijon 667 & Pommard 4

VINEYARD

Grand Vent Vineyard, Sonoma Coast

WINEMAKING

Hand harvested at first light on September 30th. The grapes were then gently destemmed and sent to ferment in small open top stainless-steel fermenters. After a 3-day cold soak, inoculation was initiated using commercial yeast. The fermentation took place over the course of 24 days, with gentle punch downs twice a day. The wine was then pressed at dryness after the winemaker had decided there had been enough extraction, keeping free run separate from pressed wine. Aging for 15 months in French oak, 30% new. Francois Freres & Marsannay barrels.

TASTING

This pinot noir takes you on a lovely stroll down a summer garden path. A fresh, fruit-driven wine with ever-changing aromatics of bright strawberry, star anise and cranberry with floral hints of jasmine and leather. Delicate flavors of strawberry lead to a supple mouthfeel and lingering finish with nice acidity. An elegant, delicate pinot noir with purity, grace and finesse.

PRODUCTION: 255 CASES

pH: 3.55

ALCOHOL: 13.5%

TA: 6.5