

BANSHEE

2021 MORNING LIGHT CHARDONNAY SONOMA COAST

Our Morning Light chardonnay is a gorgeous blend of Sonoma Coast vineyards that lend those awesome marine influences and wild character we love in our chardonnays. A beautifully balanced chardonnay with bright fruit and delicate oak to round out the wine.



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% Chardonnay; Clones 4, 95 and 809

VINEYARD

100% select vineyards from 3 blocks in the Chalk Hill AVA, Sonoma Coast

WINEMAKING

Hand harvested at first morning light on September 7th, I 3th and 24th and hand sorted. The grapes were whole cluster pressed keeping light press and heavy press separate, then inoculated with commercial yeast, 50% native fermentation. The fruit was then cool fermented in I 00% French oak barrels (45% new, 30% once-used) with temperatures maxing 72°F. A natural ML fermentation followed in barrel while the juice was stirred every week until ML texture & balance was achieved. The barrels were then stirred monthly for greater lees integration. The wine aged for I 6 months in French oak, 45% new — Francois Freres, Damy & Rousseau barrels.

TASTING

Lively and impactful, this chardonnay has aromatics of toasty baked apple pie with spice, fresh honey dripping from the comb and floral notes. This coastal wine has lovely acidity with a smooth, creamy weight and plays nicely with the soft hints of butter cream and caramel. This chardonnay will brighten any day, or mood!

PRODUCTION: 400 CASES ALCOHOL: 14.3%

PH: 3.52 TA: 5.65