



BANSHEE

2022 STOREY CREEK CHARDONNAY RUSSIAN RIVER VALLEY, SONOMA COAST

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 2022 growing season was drier than normal and received very little rain. The summer was mild, but there was a heat spike around Labor Day weekend and rain in mid-September which kept us all on our toes. The grapes for this wine were harvested on August 30th before the heat dome.

VARIETAL COMPOSITION

100% Chardonnay; Clone 809 (musque clone)

VINEYARD

100% Storey Creek Vineyard (Block 2A)

WINEMAKING

Whole cluster pressed, keeping light press and heavy press separate. 50% of the blend was inoculated with commercial yeast, and 50% was native fermentation. All fermentations commenced in French oak barrels with temperatures peaking naturally at 68-71°F. Once primary fermentation was complete, a natural ML fermentation commenced in barrel and was stirred every week until the winemaker felt the correct texture and balance was achieved. The fermentation was then stopped and the barrels stirred monthly for greater lees integration. Total barrel aging was for 17 months in 42% new French oak—Damy & François Frères barrels.

TASTING

This chardonnay has pretty floral aromatics and juicy tropical notes of lemongrass, pineapple, white peach, and a hint of soft sweet oak and caramel sauce. On the palate there is bright acidity and apple leading to a rounded, soft oak. This young wine has nice viscosity and a crisp finish.

PRODUCTION: 184 CASES

ALCOHOL: 14.4%

pH: 3.27

TA: 6.2