



B A N S H E E

2022 MORNING LIGHT PINOT NOIR SONOMA COAST

Our Morning Light Pinot Noir is a block selection from our best Sonoma Coast vineyards that lend those awesome marine influences and wild character we love in our pinot noirs. Our winemaker selects the best lots of our Sonoma Coast fruit then selects each specific barrel for this coastal blend.



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.

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARDS

66% Petaluma Gap, 19% Los Carneros Sonoma, 15% Russian River Valley

WINEMAKING

Hand harvested at first morning light on September 1st, 6th and 17th once the acidity and flavors reached the winemaker's optimal ripeness. Medium batch fermentation was in 5-10ton open top stainless steel fermenters. 3day cold soak followed with the addition of specifically chosen commercial yeast. Once fermentation commenced, gentle pumpovers were performed two times a day. Warmer fermentation temperatures were achieved through the use of heating, with temperatures peaking around 80°F. The newly fermented wine was pressed once the winemaker felt optimal tannic extraction and dryness was achieved. The wine was then put into Remond & Rousseau French oak barrels—50% new—and aged for 15 months.

TASTING

Aromatics of pomegranate, floral violet, honeycomb, light green olive and graphite lead to a soft and smooth pinot noir. Riper flavors of sweet cherry cobbler provide a beautiful thread of acidity through the palate.

PRODUCTION: 107 CASES

pH: 3.62

ALCOHOL: 14.5%

TA: 6.6