



BANSHEE

2019 CHARDONNAY SONOMA COAST

THE 2019 GROWING SEASON STARTED COOLER THAN AVERAGE. AS THE GROWING SEASON DEVELOPED, THE TEMPERATURES STAYED MODERATE, CAUSING A LONGER GROWING SEASON. DESPITE A LONGER THAN NORMAL BLOOM PERIOD, THERE WAS GREAT SET ON THE SONOMA COAST CHARDONNAY. WITH MODERATE SUMMER TEMPERATURES AND FEW HEAT SPIKES, THE GROWING SEASON WAS LONG AND PERFECT FOR THE GRAPES. THE COOLER TEMPERATURES IN THE MORNINGS AND EVENINGS ALLOWED THE FRUIT TO MAINTAIN ITS ACIDITY AND DEVELOP INTENSE, CONCENTRATED FLAVORS. 2019 WAS A GREAT GROWING SEASON, WITH GREAT YIELDS, FLAVORS AND STRUCTURE.



VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

Select Chardonnay vineyards in the Russian River Valley, Sonoma Coast

WINEMAKING

The wines were gently pressed in a bladder press using a champagne cycle. Wines were settled and then racked into barrel for native yeast and malolactic fermentations (33% completed ML). Aged for 15 months in 30% new French oak with minimal bâtonnage. Billon, Damay, Rousseau and Remond barrels.

TASTING

This wonderfully complex Sonoma Coast Chardonnay has aromatics of lemon curd, honeysuckle and soft butter cream. In the mouth, the wine is moderate weight but packs extraordinary depth of flavor ripe with lemon, rich creme brulee and caramel and a hint of minerality. This round yet delicate wine finishes with bright acidity and a creamy finish.

BARCODE

853868006000

ALCOHOL

14.3%

PH

3.53

TA

5.0
