



BANSHEE

## 2023 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 2023 vintage was long, but overall rewarding. It had an extended growing season with mild, cool weather that required extended hang time to achieve full ripening of the fruit, resulting in a later harvest.

### VARIETAL COMPOSITION

100% Chardonnay

### VINEYARD

100% Chalk Hill Vineyard (Blocks 992 & 996)

### 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°F. Once primary fermentation was complete, a natural malolactic 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. Aged 16 months in 35% new French oak—Billon, Damy and François Frères barrels.

### TASTING

Bright and inviting, the nose opens with fresh white peach and nectarine and slight brioche notes, layered with a delicate lift of grapefruit zest and a touch of citrus blossom. The palate carries a sense of quiet richness and focus, showcasing white peach, subtle grapefruit pith, and a faint note of currant. There's a graceful mid-palate weight and roundness, balanced by clean acidity and a lightly textured finish that lingers with elegance.

**PRODUCTION:** 99 CASES

**pH:** 3.71

**ALCOHOL:** 14.4%

**TA:** 5.8