



BANSHEE

2015 MORDECAI California



Mordecai is the wine that we have the broadest set of components to work with and the widest bullseye to shoot for when blending. All of the elements of this wine are made with our house philosophy (think: bright flavors, focus, energy, good with food), with the overreaching mandate that it is *absolutely delicious*. Thus, each year we set out to make a medium plus bodied red that you could put on the table or counter anywhere at anytime and make everybody happy. That's what delicious means to us.

The very rough and unscientific formula is this: about a third Bordeaux varieties, about a third Rhone varieties, and about a third other varieties dominated by Zinfandel with a bit of of this or that peppered in to add interesting accent notes. Carignan sourced from a 45-year-old, organically farmed vineyard in Redwood Valley continues to expand its influence in Mordecai, acting as a bridge between the Rhone and Bordeaux lots.

The 2015 Mordecai has an enticing nose of pepper, violets, cigar and cassis. On the palate it is a mouthwatering mélange of red berry and plum flavors backed by earthy tones of herb roasted meat and fresh black trumpet giving way to a spice-laden finish.

Appellations:	Anderson Valley, Sonoma County, Napa Valley, Mendocino County
Varietals:	24% Cabernet Sauvignon, 18% Carignan, 17% Syrah, 14% Zinfandel, 12% Grenache, 11% Petit Sirah, 4% Merlot
Aging:	18 months in French oak – new oak on everything except the Cabernet Sauvignon and Petit Sirah, both of which saw about 50%
Lab:	14.8% alc. 3.63 pH 6.5 TA