



BANSHEE

2015 PINOT NOIR

Sonoma County



The 2015 vintage was a break from the vigorous 2012-2014 harvests. Since 2015 was a hot drought year, the quantity of grapes produced and the juice yielded from them was dramatically lower than previous vintages. Fortunately, the fruit harvested was superb in quality.

Our fruit for Sonoma County Pinot Noir continues to grow more refined every year. We continually examine our vineyard sources to discard weaker links and add stronger ones. We now include Pinot Noir from 17 different vineyard sites, including many of our single vineyards, with more than 10 clones in our final blend. This enables us to have a broad palette with which to paint – our secret formula to providing high quality Pinot at unparalleled value.

As has become the custom, a high percentage of Sonoma Coast fruit (81%) is the bedrock of the wine, delivering the signature floral and earth aromatics and fine structure for which the Banshee Pinot Noir is known.

This wine leads with a bouquet of red fruits and cherry blossom aromas. The silky palate is layered with notes of cherry, hibiscus, mandarin peel and a faint coppery counterpoint to the fruit. In addition, one might find a hint of dark plum. The finish is fine-boned and harmonious.

Harvest:	August 15 - September 8
Winemaking:	14-21 days in small open top vats, 3% whole cluster. Native yeast fermentation.
Aging:	11 months in French oak, 20% of which was new
Cooperage:	Cavin, Rousseau, François Frères and Remond
Lab:	13.6% alc. 3.65 pH 6.0 TA
Press:	90 points, <i>Vinous</i>