



BANSHEE

2015 SAUVIGNON BLANC

Sonoma County



The 2015 version of our Sonoma County Sauvignon Blanc was a wild child that just didn't want to fully cooperate during the first phase of its life. Low yields, a primary fermentation that took seemingly forever, and a powerful structure that took some time to resolve, meant this wine took its sweet, sweet time coming in to its own. However, we think it was well worth the wait showing loads of intense fruit and personality.

We again worked with the same vineyards in the Russian River and Dry Creek Valleys to craft a medium bodied, brisk and eminently crowd-pleasing wine. Our vineyard sources have vines ranging from 12 to 33 years old and a variety of clonal selections.

As in years past, we have included a healthy portion of the Sauvignon Blanc Musqué clone (30%), which imbues the wine with its unique aromatic signature. It is one part sweet floral honeysuckle and one-part fresh spring garden. On the palate, one finds fresh pear and green apple with a suggestion of lemon meringue on the long finish.

This versatile wine will be wonderful all summer and fall.

Varietals:

100% Sauvignon Blanc (30% Musqué)

Winemaking:

Primarily fermented in stainless steel, but also includes a portion that was fermented and aged in neutral (20%) and new barrels (5%). This mixture gives the wine great texture and superb mid-palate. It also enables the wine to cut a long profile while retaining a refreshing frame. 80% of the wine went through malolactic fermentation.

Aging:

Aged for 8 months in stainless steel and some neutral oak.

Lab:

14.1% alc. | 3.4 pH | 5.9 TA

UPC:

853868006321