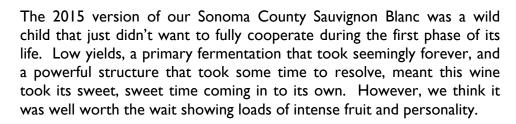


BANSHEE

2015 SAUVIGNON BLANC

Sonoma County



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

