



BANSHEE

2014 PINOT NOIR

Sonoma County



2014 was the final installment of a trilogy of vintages which all featured relatively early harvests and bountiful crops with even growing seasons that presented relatively few problems. The resulting fruit was pristine and we were able to make most harvest decisions based on ideals rather than forced circumstances.

Our fruit for Sonoma County Pinot Noir continues to grow more refined year after 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 ten 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 with past vintages, the high percentage of Sonoma Coast fruit (79%) is the bedrock of the wine, delivering the signature floral and earth aromatics and fine structure for which the Banshee Pinot Noir is known. The 2014 strikes a beautiful balance between both red and blue fruits, notably Bing cherry and Asian plums. Interwoven with the fruit characteristics is coastal moss, fresh wild mushrooms and spice. The wine has good carry-through from front to finish, with lively acidity to keep it light on its feet.

Harvest Dates:	August 20 - September 6
Fermentation:	14-21 days in small open top vats, 5% whole cluster
Aging:	11 months in French oak, 20% of which was new
Cooperage:	Cavin, Rousseau, François Frères, Remond, Allary
Lab:	13.6% alc 3.62 pH 6.1 TA
UPC:	853868006024