



BANSHEE

2016 CHARDONNAY

Sonoma Coast



The 2016 vintage officially was the last of the drought vintages that began in 2012. While they were all marked by long hot summers and early harvests, both '15 and '16 featured lower yields than the preceding years. In addition to just-decent weather at bloom which caused moderate yields, the plants very well may have just been a little gassed after the bounty from 2012-2014 vintages.

The upside to the low moderate yields is that the grapes that were there picked up added levels of intensity and depth. This vintage we sourced from a variety of vineyards in the Sonoma Coast including both of our single vineyard sites, Heintz and Bohemian. These vineyards tended to deliver fully developed flavors at relatively high natural acidities, giving them remarkable length and verve.

The nose of this wine leans towards the orchard fruit range showing both apple and pear but also hints of tropical fruits and vanilla bean. In the mouth the wine is moderate weight but packs extraordinary depth of flavor, echoing the aroma with fuji apple, meyer lemon, sage and vanilla panna cotta. The finish is all energy with mouthwatering citrus notes.

Winemaking:

The wines were gently pressed in a bladder press using a champagne cycle. Wines were settled and then racked into barrel for native yeast and malolactic fermentations (75% completed ML).

Aging:

8 months in French oak of which 50% was new. Minimal bâtonnage was done.

Cooperage:

Siruge, François Frères, Cavin, Damy & Rousseau

Lab:

13.5% ALC | 3.5 pH | 6.5 TA