



2020 BANSHEE

Varietals: 38% Syrah / 37% Mourvèdre / 25% Grenache

Vineyards: G2 (Mourvèdre, Grenache) / Paderewski (Syrah)
/ Full Draw (Mourvèdre, Grenache, Syrah)

Appellation: Willow Creek District

Fermentation: Native Yeast, 0% Whole Cluster

Barrel: 20 months, 300L French Oak, 45% new

Alcohol %: 15.5

Production: 318 Cases

Winemaking

The Banshee has come to represent the significance of subtle differences that exist within the Willow Creek District AVA. The ability to ripen distinctly different varietals to optimal maturity on a consistent basis utilizing differences in aspect, elevation, soil variation and temperature within such a small viticultural area is special. As a result, each varietal is fantastic on its own. We are then able to put together a wine selecting lots not with the intention of covering up one another's weaknesses, but rather to highlight the coming together of their strengths. This gives us the Banshee, with the lush blueberry and savory layers of Syrah, the rustic earth and spice of Mourvèdre, and the vibrant red fruits and allure of Grenache all coming together to showcase the beauty of Rhone Varietals from Willow Creek. Harvested from mid-September to mid-October, fermentations took place utilizing native yeast. Each lot was managed with gentle punch downs for an average of 4 weeks prior to basket pressing. The wines were aged on their lees in 300L French oak barrels for 20 months with the new oak percentage at 45%. The wines were then blended and bottled unfinned and unfiltered and allowed to rest for an additional 12 months prior to release. Enjoy in its youth or cellar confidently over the next decade.

Accolades

N/A

Release Date – Spring 2023

Drinking Window – Now – 2035