



## 2021 BANSHEE

**Varietals:** 40% Mourvèdre / 31% Syrah / 29% Grenache

**Vineyards:** G2 / Full Draw / Paderewski / Moonsprings

**Appellation:** Paso Robles

**Fermentation:** Native Yeast, 10% Whole Cluster

**Barrel:** 20 months, 300L French Oak, 70% new

**Alcohol %:** 15.7

**Production:** 320 Cases

### Winemaking

The variety of soils, aspects and micro climates found on the west side of Paso Robles has proven to be remarkably hospitable for Rhone Varietals. While we certainly get outlying vintages of atypically cool or exceptionally hot weather, typically we can expect warm dry growing seasons with ample sunshine and cooling coastal afternoon breezes. 2021 was one of these typical years and the later ripening Mourvèdre and Grenache along with Syrah strategically positioned in cooler pockets and aspects were absolutely fantastic. The resulting wine is a beautiful combination of blue and black fruits accompanied by earth driven notes of dried herbs, pepper and anise. Harvested from early to mid-October, fermentations took place utilizing native yeast. Following light treading during a pre fermentation cold soak, each lot was managed with gentle punch downs for an average of 4 weeks prior to basket pressing. The wines completed ML and allowed to age on their lees in 300L French oak barrels for 20 months with the new oak percentage up a bit for 2021 to 70%. The wines were then blended and bottled unlined and unfiltered and allowed to rest for an additional 12 months prior to release. We encourage opening early or decanting while young or age with confidence in the cellar over the next decade.

### Accolades

N/A

**Release Date** – Spring 2024

**Drinking Window** – 2024 – 2040