



2022 BANSHEE

Varietals: 40% Mourvèdre / 40% Syrah / 20% Grenache

Vineyards: G2 / Full Draw / Thibido

Appellation: Paso Robles

Fermentation: Native Yeast, 10% Whole Cluster

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

Alcohol %: 15.7

Production: 312 Cases

Winemaking

The 2022 Banshee once again is driven by Mourvèdre. At home in the warmer southern portions of the Rhone Valley, Mourvèdre shines in warmer vintages here on the west side of Paso Robles. While leaning toward the more fruit driven end of the spectrum than in cooler years, its inherent earth driven profile provides considerable depth and complexity. Syrah from high lime soils delivers savory notes and blue fruits build on a foundation of chalky tannin and balanced acidity. Grenache polishes it off with brilliant red fruits, dried herbs and mid palate density. Each of the varietals was fermented separately in open top fermentation boxes for roughly four weeks prior to basket pressing. The wines were then aged on lees for 22 months in 300L French Oak barrels prior to blending and bottling without fining or filtration. Aged for an additional 12 months in bottle the wine prior to release, the 2022 Banshee will no doubt showcase the approachability of the vintage in its youth. For those looking to cellar wines, do so with confidence over the next decade.

Accolades

N/A

Release Date – Fall 2025

Drinking Window – 2025 – 2041