



2023 BANSHEE

Varietals: 42% Mourvèdre / 39% Syrah /14% Grenache/5% Graciano

Vineyards: G2 (Mourvedre – Grenache) | TH (syrah) |

Moonsprings (Graciano)

Appellation: Paso Robles

Fermentation: Native Yeast

Barrel: 20 months, 300L French Oak, 43% new, 57% once used

Alcohol %: 15.8

Production: 425 Cases

Winemaking

For the 2023 vintage, the core of the Banshee once again showcases the beauty of Mourvedre and its dusty dried fruits and earthy undertones supported by darker blueberry and savory notes of Syrah. Brighter red fruit notes from Grenache and tart blackberry from Graciano add subtle layers and intrigue to the wine. On the west side of Paso Robles cooler vintages like 2023 tend to deliver wines of considerable depth with impeccable balance between power and grace and the Banshee certainly supports this notion. Fermented and aged separately for roughly 20 months, the wines are brought together prior to bottling unfinned and unfiltered. An additional 12 months in bottle provides time for each wines distinctly different character to integrate and harmonize. As we experienced in a recent vertical tasting, the Banshee is remarkably enjoyable in its youth, but will no doubt age beautifully over the next decade or more.

Release Date – Spring 2026

Drinking Window – 2026 – 2041