



B A N S H E E

2024 MORNING LIGHT CHARDONNAY SONOMA COAST

The fruit for our Morning Light Chardonnay comes from the Sonoma Coast AVA. This appellation is widely considered one of the premier California growing regions for cultivating world-class Chardonnay, primarily due to its direct exposure to the Pacific Ocean. It is defined by its maritime influence, where thick morning fog and chilly coastal breezes sweep through the vineyards, keeping temperatures cool throughout the growing season. This environment allows the grapes to ripen slowly and evenly, preserving their delicate aromatics and bright natural acidity.



The 2024 vintage on the Sonoma Coast was defined by a long, temperate growing season with steady coastal breezes and mild days that fostered a slow, even ripening. This classic cool-climate progression effectively preserved the Chardonnay's natural, mouthwatering acidity. The resulting wine maintains a beautifully vibrant freshness and pronounced aromatics.

WINEMAKING

The grapes were harvested during the cool night hours to preserve their fresh, vibrant fruit flavors. Once at the winery, grapes were gently whole-cluster pressed and allowed to naturally settle in cold stainless steel tanks. The juice was then moved to barrels for primary and malolactic fermentation, lending a creamy smoothness. Aged for nine months on the fine lees and stirred every two weeks, this meticulous process imparts a luxurious weight and velvety texture to the final wine.

TASTING

The 2024 Morning Light Chardonnay leads with pronounced, vibrant aromas of ripe white peach, zesty Meyer lemon, and crisp Asian pear, all beautifully interlaced with delicate floral notes. On the palate, these bright elements translate into a clean, expressive profile that provides a refreshing and elegant drinking experience. Thanks to its lively fruit character and balanced acidity, this wine shines brightly when paired with fresh, savory dishes. It serves as an excellent complement to grilled swordfish topped with a rich lemon caper butter, or a light, savory grilled vegetable pasta tossed in a white wine sauce.

VARIETAL COMPOSITION 100% Chardonnay

AGING 9 months in French oak, 25% new

ALCOHOL 15.0%

pH 3.56

TA 5.74 g/L