



BANSHEE

2024 MORNING LIGHT PINOT NOIR SONOMA COAST

The fruit for our Morning Light Pinot Noir comes from the Sonoma Coast AVA. This appellation is widely considered one of the premier California growing regions for cultivating world-class Pinot Noir, 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.



WINEMAKING

The grapes were harvested at peak ripeness in the early morning hours and underwent a three-day cold soak in small-batch stainless steel fermenters. Following inoculation with select commercial yeasts, the fermentation commenced with twice-daily gentle punch-downs, maintaining temperatures below 81°F to preserve delicate flavors. Once dry and optimally extracted, the free-run juice is separated from the press fractions and aged exclusively in 100% French oak barrels (30% new) for 16 months prior to bottling.

TASTING

The 2024 Morning Light Pinot Noir opens with bright, lifted aromas of red cherry and fresh strawberry, complemented by distinct red berry tones reminiscent of a fruit tart. These primary fruit notes are elegantly framed by gentle oak and a subtle baking spice that adds a layer of warmth. On the palate, the wine is notably juicy and energetic, showcasing a creamy polish and velvety weight. A complex thread of toasty baking spice carries through the mid-palate and into a lively, acid-driven finish, highlighting the natural vibrancy of its coastal terroir.

AGING

16 months in French oak, 30% new

ALCOHOL

14.8%

pH

3.57

TA

6.0 g/L