



BANSHEE

2022 ROSÉ SONOMA COUNTY

For our 2022 vintage, we have continued to source from Sonoma County and expand the palette of varietals we work with for Banshee Rosé. The deliciousness and ensuing popularity of this wine has been phenomenal year after year. We strive vintage to vintage to produce that same crisp and zesty rosé style that we just can't get enough of.



Our vineyard selection for the Banshee Rosé has continued to improve over the years. We source from select vineyards including parts of our Single Vineyard program, and the final blend is comprised of six varietals produced from six sub-appellations within the Sonoma County AVA.

VARIETAL COMPOSITION

46% Pinot Noir, 25% Sangiovese, 20% Petite Sirah, 3% Black Muscat, 3% Carignan, 2% Syrah

VINEYARDS

100% Sonoma County

WINEMAKING

Whole cluster pressed with minimal skin contact. The components were fermented separately at cool temperatures in stainless steel tanks. A small portion of the wine is fermented and aged in neutral oak barrels.

TASTING

The 2022 Sonoma County Rosé is a lovely shade of pale salmon with aromas of floral, tutti-frutti bubblegum and fresh watermelon. Bright, mouth-watering flavors of juicy watermelon are highlighted by hints of minerality and a soft yet crisp finish. Racy acidity and elegance are balanced perfectly in this dry, crisp rosé.

ALCOHOL: 13.1%

PH: 3.53

TA: 5.22

BARCODE: 853868006123