

BALVERNE

Sonoma County Wines

Pinot Noir

Estate Grown & Bottled

Vineyard

The Pinot Noir grapes used in this wine came entirely from the Russian River appellation, a perfect place for growing this varietal due to its cooler temperatures and well-drained sandy, loamy soils. The blend is composed primarily of three Pinot clones: 114, 115 and 667. Each clone contributes unique sensory aspects to the blend. Clones 114 and 115 offer black cherry, rose petals and leather notes. Clone 667 is known for its forward cherry fruit along with flavors reminiscent of nutmeg and clove.

Winemaking

Perfectly ripened grapes were harvested in the cool of the night and immediately delivered to the winery. There they were gently destemmed and sent to tank for a four-day cold soak. Daily punch-downs or delicate pump-overs extracted the rich color and flavor from the grape skins during fermentation. The resulting wine was aged for about fifteen months in a variety of French oak barrels.

Wine

Our 2018 Balverne Reserve Pinot Noir is a glass full of ripe bing cherries, raspberries and strawberries, all covered in baking spice and brown sugar. Still very much in its youth, this wine needs a touch of air before it's willing to show you what it's got, but give it some time and you will be rewarded with rich waves of cherry and wild strawberry, lifted by pretty, nery acidity. Pairs well with holiday dishes, salmon, and wild game.

VINTAGE
2018

WINEMAKER
Alex Holman

APPELLATION
100% Russian River Valley

VARIETAL
100% Pinot Noir

CLONES
114, 115, 667

ALCOHOL
14.6%

TITRATABLE ACIDITY
5.5 g/L

CASES PRODUCED
250

BARREL AGING
15 months, 30% new French oak

pH
3.67

