

**VINTAGE**  
2019

**WINEMAKER**  
Alex Holman

**VITICULTURIST**  
Daniel Charles

**APPELLATION**  
100% Chalk Hill

**VARIETAL**  
100% Sauvignon Blanc

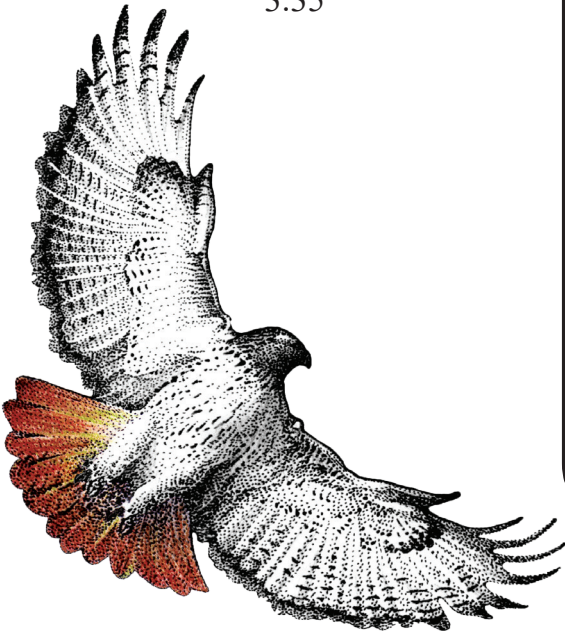
**ALCOHOL**  
14.2%

**TITRATABLE ACIDITY**  
6.4 g/L

**CASES PRODUCED**  
895

**RESIDUAL SUGAR**  
0.5 g/L

**pH**  
3.35



# BALVERNE

*Sonoma County Wines*

## Sauvignon Blanc

Estate Grown & Bottled



### *Vineyard*

With its wide diurnal shift and ample sunshine, Chalk Hill is a great AVA for growing Sauvignon Blanc. With the block's southwesterly exposure, fully ripe fruit character is achieved while cooler nightly temperatures aid in preserving the acidity of the grapes.

### *Winemaking*

Hand-picked in the cool of the night, into half-ton bins with immediate delivery to the winery. The grapes were destemmed and sent to the press as whole berries. Cold juice from the press pan was immediately pumped to tanks where it was chilled and settled for several days. At that point the clear juice was racked off the solids and fermented for 3 weeks at 55 degrees.

### *Wine*

With a classic nose of bright citrus, tropical fruits, and grassy notes, this Sauvignon Blanc is crisp and refreshing. The palate offers up lightly honeyed lemon and grapefruit flavors, complemented by a streak of spicy lemongrass. Pair this wine with salads, seafood dishes, and spicy ethnic cuisines.