

# BALVERNE

*CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL*

2015

*Russian River Valley*

## Pinot Noir

### WINEMAKER

Michael Westrick

### APPELLATION

100% Russian River Valley

### VARIETAL

100% Pinot Noir

### CLONES

114, 115, 667

### ALCOHOL

14.8%

### TITRATABLE ACIDITY

5.5 g/L

### pH

3.67

### BARREL AGING

12 months, 35% new FO

### CASES PRODUCED

1250

### 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. Clone 115 offers black cherry, rose petals and leather notes. Two of the most popular clones of Pinot Noir in the Russian River appellation are 667, 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 twelve months in a variety of mostly French oak barrels. Careful blending of just the right amounts of each of the three major clones resulted in a balanced wine truly reflective of the complexity Pinot Noir offers when grown in the world-renowned Russian River appellation.

### WINE

Aromatics reminiscent of strawberry, cherry, cola and black tea rise from a glass of this beautiful Pinot Noir. Subtle notes of leather and nutmeg follow. On the palate balanced acidity carries flavors of cherry and strawberry fruit enveloped in toasty French oak. A rich, long finish of spicy dark fruits and sweet oak make this wine a perfect pairing for BBQ'd salmon, grilled duck and roast pork.

