

BALVERNE

2016

Chalk Hill

Reserve Cabernet Sauvignon

WINEMAKER

Michael Westrick

APPELLATION

Chalk Hill

VARIETAL

75% Cabernet Sauvignon
24% Malbec
1% Petit Sirah

ALCOHOL

14.6%

TITRATABLE ACIDITY

5.97 g/L

pH

3.64

BARREL AGING

20 Months in 75% new French
Oak

CASES PRODUCED

95

VINEYARD

Chalk Hill Cabernet Sauvignon has a well-deserved reputation as being a very big, tannic, deeply colored, and ultimately one of the most age worthy wines made from Sonoma County grapes. This 2016 Chalk Hill Reserve Cabernet is grown on the highest and steepest vineyard blocks with the grapes being the last to ripen on the Estate. The rocky, volcanic soils drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies (leaves). Reaching almost 700 feet high, these blocks have excellent sun exposure. Afternoon temperatures are moderate due to cooling Pacific breezes from the Russian River Valley.

WINEMAKING

The Cabernet Sauvignon was handpicked in the cool of the night, brought to the winery and carefully cluster sorted, destemmed (but not crushed) and gently pumped to fermenters. The grapes are left to soak 24 hours. Yeast strains are chosen carefully for each varietal in the winery. For Cabernet and other red Bordeaux varietals, D254 is chosen to emphasize berry fruit, spice components. Following 20 months of aging in premium French oak barrels, the wine was bottled and aged in bottle for 8 months before being released.

WINE

Unique in its complexity, the 2016 Balverne Reserve Cabernet boasts a beautiful combination of fruit and spice with a layered finish that is accentuated by the time the wine spent in oak. Dark cherry, plum, allspice and vanilla are each immediately apparent with the first sip of the wine. As the wine opens, tobacco, coffee, and baking chocolate work their way into the lengthy finish. With a firm tannic structure and balanced acidity, this wine works wonders with burgers from the grill, rich blue cheeses, and decedent filets.

