

# BALVERNE

2017

*Russian River Valley*

## Pinot Noir

### WINEMAKER

Michael Westrick

### APPELLATION

100% Russian River Valley

### VARIETAL

100% Pinot Noir

### CLONES

114, 115, 667

### ALCOHOL

14.5%

### TITRATABLE ACIDITY

5.90 g/L

### pH

3.57

### BARREL AGING

15 months, 50% new French  
barrels

### CASES PRODUCED

814

### RESIDUAL SUGAR

1.2 g/L

### VINEYARD

The Russian River Valley, with its vibrant diurnal shift, cooling morning fogs, and Pacific afternoon breezes is the perfect place for growing ripe, fruit forward Pinot Noir. The 2017 vintage was marked by several waves of heat which were tempered by cool night temperatures. Utilizing clones 114, 115, and 667, the 2017 Balverne Pinot Noir is a vibrant example of what the varietal is capable of producing.

### 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. Delicate pump-overs helped to extract the rich color and flavor from the grape skins during fermentation. The resulting wine was aged for about 15 months in a variety of high caliber 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

Intensely aromatic, fresh notes of ripe strawberry, Bing cherry, and black tea radiate outwards with each swirl of the glass. Subtle undertones of clove, 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 salmon served over pesto pasta, duck confit or pork tenderloin.

