

BALVERNE

2018

Chalk Hill

Sauvignon Blanc

WINEMAKER

Michael Westrick

APPELLATION

Chalk Hill

VARIETAL

100% Sauvignon blanc

ALCOHOL

13.9%

TITRATABLE ACIDITY

6.98 g/L

pH

3.15

CASES PRODUCED

1,300

RESIDUAL SUGAR

2.1 g/L

VINEYARD

The Chalk Hill appellation, with its wide diurnal shift and ample sunshine, is a great area for growing the very aromatic Sauvignon Blanc grape. 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

Sauvignon Blanc benefits from hand harvesting. Gently hand-picked into half-ton bins with immediate delivery to the winery discourages early juicing and therefore avoids oxidation and concomitant extraction of bitter components from skins prior to pressing the grapes. Harvesting is done at night when temperatures can drop to as low as 50° Fahrenheit to further protect the fruit.

At the winery, the grapes are quickly destemmed and sent directly to the press as whole berries. Cold juice from the press pan is immediately pumped to tanks where it is chilled and settled for several days. At that point the clear juice is racked off solids and yeasted.

Yeast choice can have a great influence on white wine character, allowing for development of more aromatic compounds in the juice and resulting wine. A slow, cold fermentation at 50° Fahrenheit helps preserve these aromas and flavors. The Balverne Sauvignon Blanc was bottled on February 14th and is designed to be enjoyed in its youth.

WINE

Fresh aromas of lemon, grapefruit and guava elevate the wine with every swirl of the glass, carrying through to the vibrant, mouthwatering palate. The citrusy fruit and bright acidity make Sauvignon Blanc an excellent complement to lighter fare, as well as spicy dishes. Recommended pairings include citrus, spinach, and goat cheese salad, ceviche, and whitefish tacos.

