

BALVERNE

2017

Sonoma County

Cabernet Sauvignon

WINEMAKER

Alex Holman

VITICULTURIST

Daniel Charles

APPELLATION

Sonoma County

VARIETAL

85% Cabernet Sauvignon

10% Petit Verdot

5% Malbec

ALCOHOL

14.3%

TITRATABLE ACIDITY

6.49 g/L

CASES PRODUCED

200

RESIDUAL SUGAR

.6 g/L

pH

3.65

VINEYARD

The summit of Notre Vue Estate is blessed with rocky, volcanic soils that drain quickly and that produce small, more intensely flavored and colored berries without aggressive canopies (leaves). Reaching above 1,000 feet in elevation, these blocks have excellent sun exposure. Afternoon temperatures are moderated by the cooling Pacific breezes out of the Russian River Valley. This rich fruit is used to craft Balverne wines.

WINEMAKING

Bordeaux varietals are hand-picked 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 for 4-5 days. Yeast strains are chosen carefully for each varietal in the winery to emphasize dark berry fruit flavors and to add a spicy component. Following two years of aging in French oak, the wines are bottled then held in bottle up to 6 months before release.

WINE

This Cabernet Sauvignon displays notes of morello cherries, chocolate, pine duff, and subtle spice elements. The palate is filled with ripe red plums, dark chocolate, and cinnamon. A big wine, this will pair beautifully with dry cheeses, barbecue, and wild game.

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