

BALVERNE

2018

Sonoma County

Sauvignon Blanc

WINEMAKER

Alex Holman

APPELLATION

Sonoma County

VARIETAL

100% Sauvignon blanc

ALCOHOL

13.8%

TITRATABLE ACIDITY

6.5 g/L

pH

3.22

CASES PRODUCED

250

RESIDUAL SUGAR

.53 g/L

VINEYARD

Sonoma County, 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.

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 designed to be enjoyed in its youth.

WINE

Beautiful aromatics reminiscent of mango, guava, and citrus are complemented by a hint crème brûlée from the barrel fermentation. These fruity characters carry through on the palate with the French oak adding complex layers of vanilla and toast. Big and bold, this wine pairs lusciously with richer seafood dishes and creamy lobster sauces.

