

BALVERNE

2019

Chalk Hill

Sauvignon Blanc

WINEMAKER

Alex Holman

VITICULTURIST

Daniel Charles

APPELLATION

Chalk Hill

VARIETAL

100% Sauvignon blanc

ALCOHOL

14.2%

TITRATABLE ACIDITY

6.4 g/L

CASES PRODUCED

895

RESIDUAL SUGAR

.5 g/L

pH

3.35

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 grapes were gently hand-picked in the cool of the night into half-ton bins with immediate delivery to the winery.

At the winery, the grapes were quickly destemmed and sent directly to the press as whole berries. Cold juice from the press pan was immediately pumped to tanks where it was chilled and settled for several days. At that point the clear juice was racked off the solids and fermented for 3 weeks at 55 degrees.

WINE

With a classic nose of bright citrus, tropical fruits, and grassy notes, this Sauvignon Blanc is crisp and refreshing. The palate offers up lightly honeyed lemon and grapefruit flavors, complemented by a streak of spicy lemongrass. Pair this wine with salads, seafood dishes, and spicy ethnic cuisines.

11010 Estate Lane, Windsor, CA, 95492 707-433-4050 www.NotreVueEstate.com

