

BALVERNE

RUSSIAN RIVER VALLEY

2019

Russian River Valley

Chardonnay

WINEMAKER

Alex Holman

APPELLATION

100% Russian River Valley

VARIETAL

100% Chardonnay

CLONES

FPS 17

ALCOHOL

14.2%

TITRATABLE ACIDITY

4.99 g/L

pH

3.64

RESIDUAL SUGAR

0.6 g/L

CASES PRODUCED

650

VINEYARD

All of our Chardonnay is picked from block 10, clone 17, from the middle of our Estate just south of the winery. Cane pruned vines with nice southern exposure give this block of Chardonnay ideal ripening with a wide range of flavor profiles. We picked four separate lots at very different ripeness over a two-week period to achieve a broader palate of flavors for this traditional barrel fermented wine.

WINEMAKING

This night-picked fruit was sorted and destemmed before going to the press where 65% is clear free-run juice. Cold-settled juice is transferred to barrels to naturally warm in the cool cellar for Native fermentation. Non-saccharomyces yeast was used for sulfite reduction prior to primary fermentation. Barrel stirring starts during primary fermentation and continues through malolactic fermentation on a varied schedule for 5 months. Sweet & spice flavors dominate the flavor profiles in this 100% French oak program with 20% new barrels.

WINE

Our 2019 Balverne Chardonnay displays aromas of ripe green & golden apples, lemons, butterscotch, and marshmallow. The rich palate follows with a variety of orchard fruits, melons, lemons, and a lingering hint of spice. Full bodied but still crisp, this wine will pair beautifully with everything from roast chicken to summer fruit salads.

