

VINTAGE
2021

WINEMAKER
Alex Holman

VITICULTURIST
Patrick Hamilton

APPELLATION
Chalk Hill

VARIETAL
100% Sauvignon Blanc

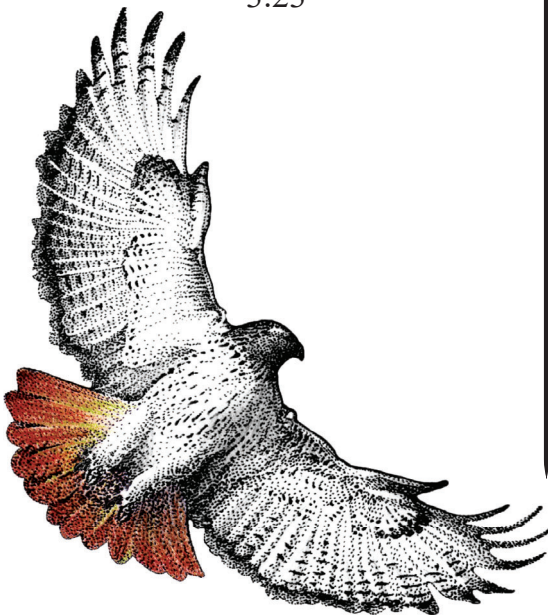
ALCOHOL
14.2%

TITRATABLE ACIDITY
7 g/L

CASES PRODUCED
223

RESIDUAL SUGAR
3.4 g/L

pH
3.23



BALVERNE

Sonoma County Wines

Sauvignon Blanc

Estate Grown, Bottled, and Produced



Vineyard

With its wide diurnal shift and ample sunshine, Chalk Hill is a great AVA for growing Sauvignon Blanc. 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

Hand picked in the cool of the night into half-ton bins and immediately delivered to the winery. The grapes are sorted and sent to the press as whole clusters. Cold juice from the pan was then pumped to tanks where it was chilled and settled for several days using sulfite reduction protocols. Clear juice is then racked off the solids and fermented slowly for 3 weeks at 55 degrees.

Wine

Step into springtime with this crisp and playful Sauvignon Blanc from Chalk Hill. The perfect white wine to compliment a picnic in scenic surroundings with light fair. This light bodied wine showcases perfumes of pink grapefruit, honey-dew sorbet and white florals crushed into white chalk. The palate is just as flirty, with hints of guava, citrus pulp, jasmine, and lemon grass lingering on the tongue.