

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2016

Chalk Hill

Reserve Malbec

WINEMAKER

Michael Westrick

APPELLATION

Chalk Hill

VARIETAL

82% Malbec

9% Petit Verdot

8% Cabernet Sauvignon

1% Syrah

BLOCK

7F2

ALCOHOL

14.6%

TITRATABLE ACIDITY

6.3 g/L

pH

3.67

BARREL AGING

2 years 50% new French Oak

CASES PRODUCED

96

VINEYARD

The rocky, volcanic soils of the Estate along with just the right amount of heat provide ideal conditions for Malbec to best express itself. The vines produce small, intensely flavored and colored berries without aggressive canopies (leaves) and with rich tannins. Excellent exposure to ample sun is balanced by the moderating influences of cooling Pacific breezes drifting through the Russian River Valley.

WINEMAKING

The grapes were handpicked in the cool of the night, brought to the winery and carefully cluster-sorted, destemmed (but not crushed) and gently pumped to fermenters. The must was cold-soaked for 4 days and then inoculated with either FX10 or D254 yeast. The finished wine was aged for 18 months in 50% new French oak barrels. Enjoy the wine today and for the next 10 years.

WINE

A blend of Malbec with hints of Cabernet Sauvignon and Petit Verdot, one is first struck by the intense color of the wine followed immediately by the lush perfume of dark cherries, lingonberry and spice this elegant wine exudes. Notes of the finest French oak waft seductively in and out complementing the incredible fruit. Those same characters permeate the palate and linger long into the already silky finish. This wine is a perfect complement to grilled duck breast and Swedish Meatballs with Lingonberry Sauce.

