

# BALVERNE

*CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL*

2018

*Russian River Valley*

**Rosé**

## WINEMAKER

Michael Westrick

## APPELLATION

Russian River Valley

## VARIETAL

80% Pinot Noir  
20% Muscat Canelli

## ALCOHOL

14.5%

## TITRATABLE ACIDITY

6.82 g/L

## pH

3.26

## CASES PRODUCED

115

## RESIDUAL SUGAR

1 g/L

## VINEYARD

The Russian River Valley appellation, with its cooler summer temperatures, is a great area for growing very flavorful Pinot Noir. A long, cool ripening period allows for a slow and complete maturation of flavor compounds within the grapes which accentuates red fruit notes in the wine. The Muscat grown on the Estate ripens earlier than many other varieties, encouraging citrus and floral character

## WINEMAKING

Most of the juice used to craft this elegant Rosé was obtained via the *saignée* process. Pinot Noir grapes were harvested at night, at the peak of ripeness, and immediately delivered to the winery. There, they were gently destemmed and the must was transferred to tank. After about 20 hours of soaking the juice on the skins to extract just the right amount of color and flavor, juice was separated from the skins and fermented at 50°F. After fermentation was complete, both the saignée Pinot and the Muscat were racked into neutral French oak barrels before being blended then bottled on February 14<sup>th</sup>. The result is a light pink colored, fruit-forward zesty wine best enjoyed chilled.

## WINE

This delicate wine offers aromatics reminiscent of tangerine, ripe watermelon and strawberries. Very fruity on the palate, the crisp acidity delivers a refreshing finish and a perfect pairing for a variety of food options. Try this Rosé with a fresh goat cheese salad or with shrimp, crab and lobster. Be careful, though . . . it's so refreshing that on a hot day you'll be reaching for that second bottle in no time!

11010 Estate Lane, Windsor, CA, 95492 707-433-4050 [www.Balverne.com](http://www.Balverne.com)

