

BALVERNE

2018

Chalk Hill

Reserve Sauvignon Blanc

WINEMAKER

Michael Westrick

APPELLATION

Chalk Hill

VARIETAL

100% Sauvignon blanc

ALCOHOL

14.2%

TITRATABLE ACIDITY

6.74 g/L

pH

3.21

CASES PRODUCED

122

RESIDUAL SUGAR

.5 g/L

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 solids and the juice moved to barrels (10% new French) for fermentation.

A slow, cool fermentation helps preserve these aromas and flavors while the barrel fermentation added richness and a creamy finish to the wine.

WINE

Vibrantly aromatic, notes of lemongrass, grapefruit and orange blossom leap from the glass and carry onto the rich, refreshing palate. The citrusy fruit and bright acidity make our Reserve Sauvignon Blanc an excellent complement to a broad range of foods; from lighter fish dishes and other seafood all the way to spicy Thai and Mexican cuisine.

