

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2017

Russian River Valley

WINEMAKER

Michael Westrick

APPELLATION

Russian River Valley

ALCOHOL

14.5%

pH

3.51

RESIDUAL SUGAR

2.0 g/L

BARREL AGING

9 months, 30% new French oak

CASES PRODUCED

525

Chardonnay

VINEYARD

About 91% of the fruit for this wine is Clone 17 Chardonnay (also known as the “Robert Young” clone), 7% is Clone 809 Chardonnay (a musqué clone) and the remaining 2% is Viognier. Growing in the heavier clay soils typical of the Russian River Valley appellation, these vines offer Chardonnay rich in flavors reminiscent of baked apple and ripe pear. The “musqué” Chardonnay clone adds another level of complexity due to its natural muscat-like spiciness while the Viognier adds perfumed floral notes.

WINEMAKING

Fruit was hand-picked at night and delivered immediately to the winery while still cold. After hand sorting, the grapes were destemmed and pressed, the juice sent to tank for settling. Clean juice was racked off, inoculated and moved to French oak barrels for fermentation. The wines were left *sur-lie* to complete malolactic fermentation and for aging, with monthly stirring.

WINE

Complex aromas of Bosc pear, baked apple, toast and cream, with subtle aromas of almonds and spice. On the palate the wine is multi-layered and smooth textured, showing great intensity and flavors of spicy ripe pear and apple along with notes of toasty French oak. The finish is long and satisfying, with complex notes of oak, spice and hints of minerality and crème brûlée!

