

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2017

Russian River Valley

Reserve Sauvignon Blanc

WINEMAKER

Michael Westrick

APPELLATION

100% Russian River Valley

VARIETAL

100% Sauvignon blanc

ALCOHOL

14.5%

TITRATABLE ACIDITY

6.8 g/L

pH

3.14

CASES PRODUCED

96

VINEYARD

The Russian River Valley appellation, with its cooler summer temperatures, is a great area for growing the very aromatic Sauvignon Blanc grape. A long, cool ripening period allows for a slow and complete maturation of flavor compounds in the fruit. A perfect vintage results in wines showing intense varietal character.

WINEMAKING

Sauvignon Blanc grapes were gently hand-picked in the cool of the night into half-ton bins with immediate delivery to the winery where the grapes were quickly destemmed and sent to press as whole berries. Cold juice from the press pan was immediately pumped to a stainless steel tank and settled for several days. Clear juice was then racked off grape solids, the nectar being moved to barrels for fermentation. A slow, cool fermentation in mostly neutral barrels preserved these aromas and flavors. The barrel fermentation added richness to the body of the wine while the small amount of new French oak added toasty nuances. The extra step of fermenting in barrels rather than in stainless steel tanks, along with the incorporation of new oak, dramatically changes the textural and aromatic qualities of the wine, adding additional layers of complexity to this exotic and sumptuous Sauvignon Blanc.

WINE

Beautiful aromatics reminiscent of guava and citrus are complemented by a hint crème brûlée from the barrel fermentation. These fruity characters carry through on the palate with the French oak adding complex layers of vanilla and toast. Big and bold, this wine pairs lusciously with richer seafood dishes and creamy lobster sauces.

