

VINTAGE  
2019

WINEMAKER  
Alex Holman

VITICULTURIST  
Daniel Charles

APPELLATION  
Chalk Hill

VARIETAL  
85% Malbec  
10% Merlot  
5% Petit Verdot

ALCOHOL  
14.5%

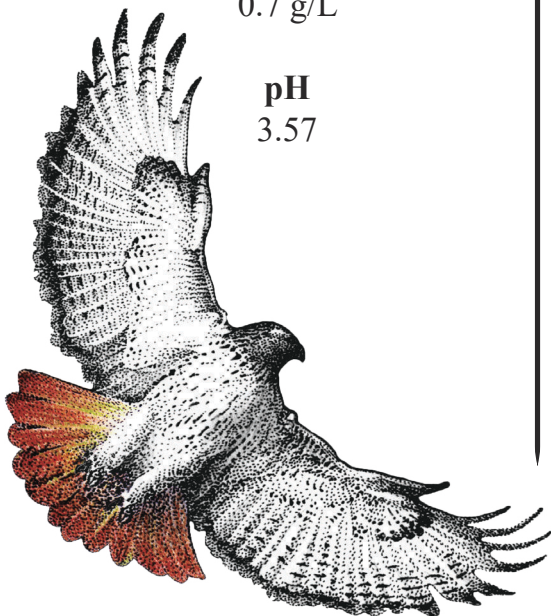
TITRATABLE ACIDITY  
5.36 g/L

CASES PRODUCED  
330

BARREL AGING  
18 Months

RESIDUAL SUGAR  
0.7 g/L

pH  
3.57



# BALVERNE

*Sonoma County Wines*

## Malbec

Estate Grown, Bottled, and Produced



### *Vineyard*

This Malbec comes from the French clone 595 and is grown on the lower half of the Estate with southern exposure. The heavy clay soils of the ancient seabed add a minerality component to the mouthfeel that really complements the fruit character. This clone is susceptible to uneven fruit set which can be a benefit because it produces a percentage of small berries with only one seed. This raises the skin to juice ratio and produces a very intense color and flavor profile that is unique to Malbec.

### *Winemaking*

The wine starts with the benefit of a 5 day cold soak at 50 degrees for maximum aqueous color extraction. Non-Saccharomyces yeast is used pre-fermentation for sulfite reduction therapy. Native yeast fermentation lasts 14-18 days and is not allowed above 80 degrees. Aged in 100% French oak for up to 18 months.

### *Wine*

This estate Malbec creates a symbiotic relationship between Old and New World aromatics and flavor notes. A bouquet of boysenberry jam, tart red plum, brown sugar crystals and undertones of violets are found on the nose. In contrast, on the palate, one is met with a sense of terroir by way of fresh forest floor and structured earthy tannin, with hints of bramble and berry juice on the finish.