

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.

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

Fresh aromas of lemon, grapefruit and orange blossom leap from the glass and carry onto the rich, refreshing palate and creamy finish of this wine. The citrusy fruit and bright acidity makes our *Reserve Sauvignon Blanc* an excellent complement to lighter fish dishes and other seafood all the way to exotic, spicy Thai foods. Be careful, though . . . it's so refreshing that on a hot day you'll be reaching for that second bottle in no time!

