

# BALVERNE

CERTIFIED SUSTAINABLE, ESTATE GROWN RUSSIAN RIVER AND CHALK HILL WINES

2012

## RUSSIAN RIVER VALLEY ESTATE GROWN RESERVE PINOT NOIR

### APPELLATION

Russian River, Estate Grown

### BLOCKS

**40% 4B**, 4.06 Acres, 243' elevation,

10% slope, southwest facing

**30% 10B2**, 4.55 Acres, 248' elevation,

4.9% slope, south facing

**30% 7B2**, 3.33 Acres, 225' elevation,

8.4% slope, southwest facing

### CLONES/ROOTSTOCK

4B: 667/SO4

10B2: 115/3309

7B2: 777/110R

### PLANTED

2001-2002

### ALCOHOL

14.4%

### TITRATABLE ACIDITY

5.64 g/L

### pH

3.74

### WINEMAKER

Margaret Davenport

Sabrina Prati, Assistant Winemaker

Doug Nalle, Collaborating Winemaker

### CASES PRODUCED

245

### VINEYARD

This Reserve Pinot Noir is made from selected lots grown on three blocks at the western and southwestern edges of our Estate. Block 4B's soils are fairly unique on our Estate, consisting primarily of Felta very gravelly loam, a well drained, low water capacity soil series that is derived from igneous, metamorphic and sedimentary rock. The block is characterised by a very consistent soil profile, with very gravelly loam giving way at 5 inches to loam mixed with clay then to sand at 24 to 60 inches.

The soils in Blocks 10B2 and 7B2 are primarily Spreckles loam, formed from weathered metavolcanics, with good drainage and low water holding capacity. The roughly 9 inches of loam lie on up to 18 inches of clay loam and another 18 to 37 inches of clay, allowing for deep root penetration. Microclimate conditions between the three block are similar, with a 31 degree average temperature variation and approximately 40 inches of rain annually.

2012 was an outstanding vintage both in quality and quantity. Moderate summer temperatures gave way to a cool fall with good rainfall that by and large held off until after harvest. Between the three blocks, we saw bud break between March 18<sup>th</sup> and March 22<sup>nd</sup>, 100% bloom on May 18<sup>th</sup> and 100% veraison between July 29<sup>th</sup> and August 7<sup>th</sup>. Fruit was picked in two passes, on September 2<sup>nd</sup> and 13<sup>th</sup> in Blocks 4B and 10B2; Block 7B2 was picked on September 3<sup>rd</sup> and 16<sup>th</sup>.

### WINEMAKING

The Pinot Noir fruit was brought into the winery in the very early morning at 50 degrees or less. The fruit was cold soaked for two days and inoculated with Assmanhausen, a slow starting yeast. Once fermentation was underway, a regimen of punch downs and gentle sprinkling of up to four times per day was followed. Our Pinot Noirs are generally pressed at about 2 g/L residual sugar, to release some unfermented sugars that can then ferment in barrel, adding more complexity to the fruit aromas. The vineyard blocks were kept separate and selections were made for the Reserve wine based on robust character and intense color, allowing longer barrel aging with more new oak. Malolactic fermentation took place in barrel, with daily stirring.

Once final cuts were made, the wine was aged in a selection of Francois Freres and Sirugue barrels, 40% new, for eight months. The wine was bottled on June 12, 2013.

### WINE

The nose exhibits classic Russian River red fruit character, with a slight floral note and hints of exotic spice and forest floor. The mid palate is well structured with beautiful flavors of red berry fruit. There is a silkiness to the texture, with excellent balance, a layering of flavors, fine grained tannins and a long, complex finish.

*Balverne was the original name of our 710 acre Certified Sustainable Estate, uniquely located in both the Russian River and Chalk Hill AVAs. A highly regarded brand in the 1980s, we are proud to reintroduce Balverne to wine lovers around the world. Our winemaker, Margaret Davenport, is joined by the original Balverne winemaker Doug Nalle as consultant.*

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