

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2013

Russian River Valley

Pinot Noir

WINEMAKER

Margaret Davenport

APPELLATION

Russian River Valley

VARIETAL

100% Pinot Noir

CLONES

459, 667, 777, 828

ALCOHOL

14.5%

TITRATABLE ACIDITY

7.10 g/L

pH

3.78

BARREL AGING

7 months, 32% new oak

CASES PRODUCED

1,433

VINEYARD

The Pinot Noir grapes used for this Russian River blend are 100% Russian River. In order of quantity, the blend is composed of four Pinot clones: 459, 667, 777 and 828. Each clone contributes unique sensory aspects to the blend. Clone 459, rarely planted in California, has a racy strawberry fruit, very smooth tannins, and a lighter color. Clone 828, another rare one in California vineyards, contributes deep color and quite a tannic backbone. The fruit component is subtle cranberry. Two of the most popular clones of Pinot Noir in the Russian River Appellation are 667, known for its forward cherry fruit and spicy, robust flavors; and 777, with its cherry/rose scented fruit and rich, smooth tannins.

WINEMAKING

Barrel choice is extremely important when aging Pinot Noir. Of all the well-known red wine varieties, Pinot has some very unique tannin molecules that make it quite a bit more delicate and naturally elegant than, say, Cabernet Sauvignon.

This Russian River Pinot was aged for seven months on lees in a variety of barrels. While 32% of the barrels were new, they were a combination of new French and new American oak. The French coopered barrels were from the well-known Dany and Françoise houses, tight grained and medium plus toasted. Since American oak has such an overwhelming quantity of vanilla lactone, the longer drying period of the wood before being assembled into barrels and medium toasting can tame this aroma.

WINE

Upon pouring the wine, the room fills with the aromas of cherry, oak incense and black tea. Subtle notes of leather and nutmeg follow. The entry features bright acidity and forward cherry/strawberry fruit with toasty oak. The middle mouth is rich with sweet oak and crème brûlée, and leads to a long silky finish of dark fruit and cocoa.

