

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2015

Russian River Valley

Reserve Pinot Noir

WINEMAKER

Michael Westrick

APPELLATION

100% Russian River Valley

VARIETAL

100% Pinot Noir

CLONES

114, 115, 667

ALCOHOL

14.9%

TITRATABLE ACIDITY

5.4 g/L

pH

3.71

BARREL AGING

12 months in one-third new
French oak cooperage

CASES PRODUCED

180

VINEYARD

The Pinot Noir grapes used in this wine came entirely from the Russian River appellation, a perfect place for growing this varietal due to its cooler temperatures and well-drained sandy, loamy soils. The blend is composed primarily of three Pinot clones: 114, 115 and 667. Each clone contributes unique sensory aspects to the blend. Clones 114 and 115 offer black cherry, rose petals and leather notes while clone 667 offers forward cherry fruit along with flavors reminiscent of nutmeg and clove.

WINEMAKING

Perfectly ripened grapes were harvested in the cool of the night and immediately delivered to the winery. There they were gently destemmed and sent to tank for a four-day cold soak. Daily punch-downs or delicate pump-overs extracted the rich color and flavor from the grape skins during fermentation. The resulting wine was aged for about twelve months in a variety of mostly French oak barrels. A "Reserve Blend" is a selection of the best of the best. Those lots with the richest, deepest color and most concentrated, complex aromas and flavors are chosen as the base. Careful blending of just the right amounts of these representative wines resulted in a balanced wine truly reflective of the complexity Pinot Noir offers when grown in the world-renowned Russian River appellation.

WINE

Aromatics reminiscent of strawberry, wild cherry, cola and black tea rise from a glass of this seductive Pinot Noir. Subtle notes of cloves and nutmeg follow. On the palate balanced acidity carries concentrated flavors of cherry and strawberry fruit enveloped in toasty French oak. A rich, long finish of spicy dark fruits and sweet oak make this wine a perfect pairing for BBQed salmon, grilled duck and roasted quail.

