

# BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2016

*Russian River Valley*

## Rosé of Pinot Noir

### WINEMAKER

Michael Westrick

### APPELLATION

100% Russian River Valley

### VARIETAL

100% Pinot Noir

### ALCOHOL

14.9%

### TITRATABLE ACIDITY

6.3 g/L

### pH

3.46

### CASES PRODUCED

70

### VINEYARD

The Russian River Valley appellation, with its cooler summer temperatures, is a great area for growing very flavorful Pinot Noir grapes. 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

Juice used to craft this elegant Rosé was obtained via the *saignée* process. Pinot Noir grapes were harvested at night, at the peak of ripeness, and immediately delivered to the winery. There they were gently destemmed and the must moved to tank. After about 20 hours of soaking the juice on the skins to extract just the right amount of color and flavor, juice was separated from the skins and fermented at 50°F. The result is a light pink colored, fruit-forward zesty wine best enjoyed chilled.

### WINE

This delicate wine offers aromatics reminiscent of violets, ripe watermelon and strawberries. Very fruity on the palate, the crisp acidity offers a refreshing finish and a perfect pairing for foods. Try this Rosé with a fresh goat cheese salad or with shrimp, crab and lobster. Be careful, though . . . it's so refreshing that on a hot day you'll be reaching for that second bottle in no time!

