

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2017

Russian River Valley

Sauvignon Blanc

WINEMAKER

Michael Westrick

APPELLATION

100% Russian River Valley

VARIETAL

100% Sauvignon blanc

ALCOHOL

14.5%

TITRATABLE ACIDITY

6.5 g/L

pH

3.28

CASES PRODUCED

1,004

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 benefits from hand harvesting. Gently hand-picking into half-ton bins with immediate delivery to the winery discourages early juicing and therefore avoids oxidation and concomitant extraction of bitter components from skins prior to pressing the grapes. Harvesting is done at night when temperatures can drop to as low as 50° Fahrenheit to further protect the fruit.

At the winery, the grapes are quickly destemmed and sent directly to the press as whole berries. Cold juice from the press pan is immediately pumped to tanks where it is chilled and settled for several days. At that point the clear juice is racked off solids and yeasted.

Yeast choice can have a great influence on white wine character, allowing for development of more aromatic compounds in the juice and resulting wine. A slow, cold fermentation at 50° Fahrenheit helps preserve these aromas and flavors.

Sauvignon Blanc is bottled early in the New Year and by April, when spring is in the air, Sauvignon Blanc is ready to sip and enjoy.

WINE

Fresh aromas of lemon, grapefruit and orange blossom leap from the glass and carry onto the rich, refreshing palate and finish of this wine. The citrusy fruit and bright acidity makes Sauvignon Blanc an excellent complement to lighter fish and other seafood dishes all the way to exotic, spicy Thai foods. Be careful, though . . . it's so refreshing that on

