

# BALVERNE

*CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL*

2014

*Chalk Hill*

## Cabernet Sauvignon

### WINEMAKER

Michael Westrick

### APPELLATION

Chalk Hill

### VARIETAL

83% Cabernet Sauvignon  
16% Malbec  
1% Cabernet Franc

### BLOCK

35A

### ALCOHOL

14.5%

### TITRATABLE ACIDITY

6.3 g/L

### pH

3.62

### BARREL AGING

2 years 75% new French Oak

### CASES PRODUCED

653

### VINEYARD

Chalk Hill Cabernet Sauvignon has a well-deserved reputation as being a very big, tannic, deeply colored, and ultimately one of the most age worthy wines made from Sonoma County grapes. This 2014 Chalk Hill Cabernet is grown on the highest and steepest vineyard blocks. These grapes are also the last ones to ripen. The rocky, volcanic soils drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies (leaves). Reaching almost 700 feet high, these blocks have excellent sun exposure. Afternoon temperatures are moderate due to cooling Pacific breezes from the Russian River Valley.

### WINEMAKING

The Cabernet Sauvignon was handpicked in the cool of the night, brought to the winery and carefully cluster sorted, destemmed (but not crushed) and gently pumped to fermentors. The grapes are left to soak 24 hours. Yeast strains are chosen carefully for each varietal in the winery. For Cabernet and other red Bordeaux varietals, D254 is chosen to emphasize berry fruit, spice components. Following two years of aging in French oak, the wine was bottled and aged in bottle from 6-12 months before release.

### WINE

This Cabernet is richly layered with flavors of spice; vanilla, allspice, cinnamon and cardamom blended with hints of berry, raspberry, and cassia flavors from the grapes. The lengthy finish is smooth and well balanced. This exotic mélange continues to develop during bottle aging. A noteworthy wine will change as you consume it; every swirl and sip will bring forth a new sensory aspect of the wine.

