

2017 BALVERNE CABERNET SAUVIGNON

WINEMAKER

Alex Holman

APPELLATION

Sonoma County

VARIETAL

85% Cabernet Sauvignon
10% Petit Verdot
5% Malbec

ALCOHOL

14.3%

TITRATABLE ACIDITY

6.49 g/L

CASES PRODUCED

200

BARREL AGING

20 Months

RESIDUAL SUGAR

.6 g/L

pH

3.65



Winemaking

Bordeaux varietals are hand-picked in the cool of the night, brought to the winery and carefully cluster sorted, destemmed (but not crushed) and gently pumped to fermenters. The grapes are left to soak for 4-5 days. Yeast strains are chosen carefully for each varietal in the winery to emphasize dark berry fruit flavors and to add a spicy component. Following two years of aging in French oak, the wines are bottled then held in bottle up to 6 months before release.

Wine

This Cabernet Sauvignon displays notes of morello cherries, chocolate, pine duff, and subtle spice elements. The palate is filled with ripe red plums, dark chocolate, and cinnamon. A big wine, this will pair beautifully with dry cheeses, barbecue, and wild game.

