

BALVERNE CHARDONNAY



100% Estate Grown,
Bottled, and Produced

WINEMAKER
Alex Holman

VITICULTURIST
Daniel Charles

APPELLATION
100% Russian River Valley

VARIETAL
100% Chardonnay

CLONES
FPS 17

ALCOHOL
14.2%

TITRATABLE ACIDITY
4.99 g/L

CASES PRODUCED
650

BARREL AGING
5 Months

RESIDUAL SUGAR
0.6 g/L

pH
3.64

Vineyard

All of our Chardonnay is picked from Block 10, Clone 17, from the middle of our Estate just south of the winery. Cane pruned vines with southern exposure give this block ideal ripening with a wide range of flavor profiles. We picked four separate lots, at different ripeness, over a two-week period to achieve a broader palate of flavors for this traditional barrel fermented wine.

Winemaking

This night-picked fruit was sorted and destemmed before going to the press where 65% is free-run juice. Cold-settled juice is transferred to barrels to naturally warm in the cool cellar for Native fermentation. Non-saccharomyces yeast was used for sulfite reduction prior to primary fermentation. Barrel stirring started during primary fermentation and continues through malolactic fermentation on a varied schedule for 5 months. Aged in 100% French oak with 20% new barrels.

Wine

This wine displays aromas of ripe green & golden apples, lemons, butterscotch, and marshmallow. The palate follows with a variety of orchard fruits, melons, lemons, and a lingering hint of spice.

