

# BALVERNE PINOT NOIR



100% Estate Grown,  
Bottled, and Produced

**WINEMAKER**

Alex Holman

**VITICULTURIST**

Daniel Charles

**APPELLATION**

100% Russian River Valley

**VARIETAL**

100% Pinot Noir

**CLONES**

667, 459, 114, 115

**ALCOHOL**

14.2%

**TITRATABLE ACIDITY**

4.94 g/L

**CASES PRODUCED**

850

**BARREL AGING**

9 Months

**RESIDUAL SUGAR**

0.6 g/L

**pH**

3.67

## Vineyard

All the Pinot Noir Blocks at Notre Vue Estate are in the southern half the Estate with clear sun exposure and clay soils. This blend of clones has a majority of 459 & 667 with smaller percentages of 114 & 115. The vintage provided plenty of phenolic development and these lots were harvested between 23.4 & 24.3 brix.

## Winemaking

The lots of this Pinot Noir were fermented in 4 ton open top fermenters using non-saccharomyces yeast as a sulfite alternative during a 5 day cold-soak. The tanks are then allowed to warm naturally and Native fermentation starts around 65 degrees and not allowed to rise above 82 degrees. Délestage and gentle gravity-fed pump-overs are the extraction methods used for this delicate, easy drinking Pinot Noir. Aged in 100% French, medium & light toasted oak barrels with 25% new barrels for 9 months.

## Wine

Our Balverne Pinot Noir shows notes of bright cherry and strawberry fruits on the nose along with baking spice, damp earth, and faint cherry cola. The palate mirrors the nose, showing ripe cherries and strawberries and with air, a bit of pomegranate syrup and a slight herbal note. This wine will pair especially well with salmon dishes and roast pork.

