

BALVERNE SAUVIGNON BLANC



**100% Estate Grown,
Bottled, and Produced**

WINEMAKER

Alex Holman

VITICULTURIST

Daniel Charles

APPELLATION

100% Chalk Hill

VARIETAL

100% Sauvignon Blanc

ALCOHOL

14.2%

TITRATABLE ACIDITY

6.4 g/L

CASES PRODUCED

895

RESIDUAL SUGAR

0.5 g/L

pH

3.35

Vineyard

With its wide diurnal shift and ample sunshine, Chalk Hill is a great AVA for growing Sauvignon Blanc. With the block's southwesterly exposure, fully ripe fruit character is achieved while cooler nightly temperatures aid in preserving the acidity of the grapes.

Winemaking

Hand-picked in the cool of the night, into half-ton bins with immediate delivery to the winery. The grapes were destemmed and sent to the press as whole berries. Cold juice from the press pan was immediately pumped to tanks where it was chilled and settled for several days. At that point the clear juice was racked off the solids and fermented for 3 weeks at 55 degrees.

Wine

With a classic nose of bright citrus, tropical fruits, and grassy notes, this Sauvignon Blanc is crisp and refreshing. The palate offers up lightly honeyed lemon and grapefruit flavors, complemented by a streak of spicy lemongrass. Pair this wine with salads, seafood dishes, and spicy ethnic cuisines.

