

VINTAGE  
2019

WINEMAKER  
Alex Holman

VITICULTURIST  
Daniel Charles

APPELLATION  
100% Russian River Valley

VARIETAL  
100% Chardonnay

CLONES  
FPS 17

ALCOHOL  
14.2%

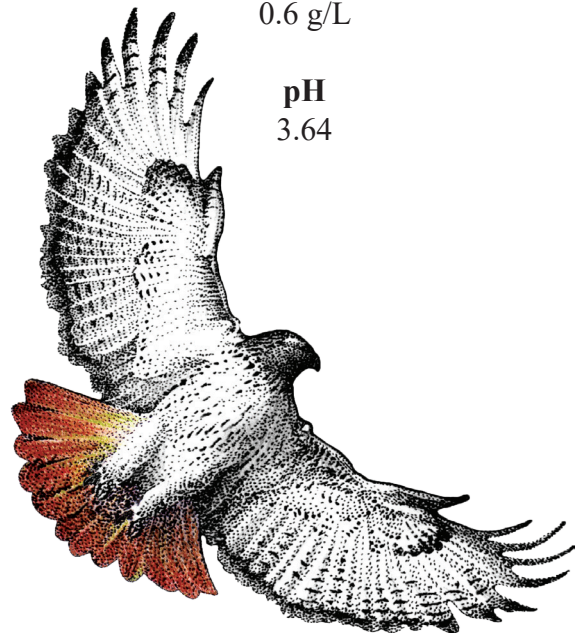
TITRATABLE ACIDITY  
4.99 g/L

CASES PRODUCED  
650

BARREL AGING  
5 Months

RESIDUAL SUGAR  
0.6 g/L

pH  
3.64



# BALVERNE

*Sonoma County Wines*

## Chardonnay

Estate Grown & Bottled



### *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.