

**VINTAGE**  
2021

**WINEMAKER**  
Alex Holman

**VITICULTURIST**  
Patrick Hamilton

**APPELLATION**  
100% Russian River Valley

**VARIETAL**  
100% Chardonnay

**CLONES**  
FPS 17

**ALCOHOL**  
14.2%

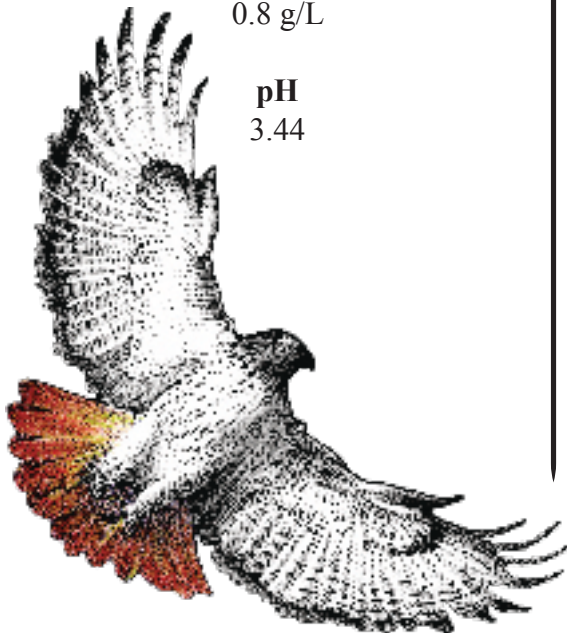
**TITRATABLE ACIDITY**  
5.47 g/L

**CASES PRODUCED**  
252

**BARREL AGING**  
5 Months

**RESIDUAL SUGAR**  
0.8 g/L

**pH**  
3.44



# BALVERNE

*Sonoma County Wines*

## Chardonnay

Estate Grown, Bottled, and Produced



### *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.