

VINTAGE
2021

WINEMAKER
Alex Holman

VITICULTURIST
Patrick Hamilton

APPELLATION
100% Chalk Hill

VARIETAL
77% Cabernet Sauvignon
8% Petit Verdot
7% Malbec
5% Cab Franc
3% Merlot

CASES PRODUCED
415

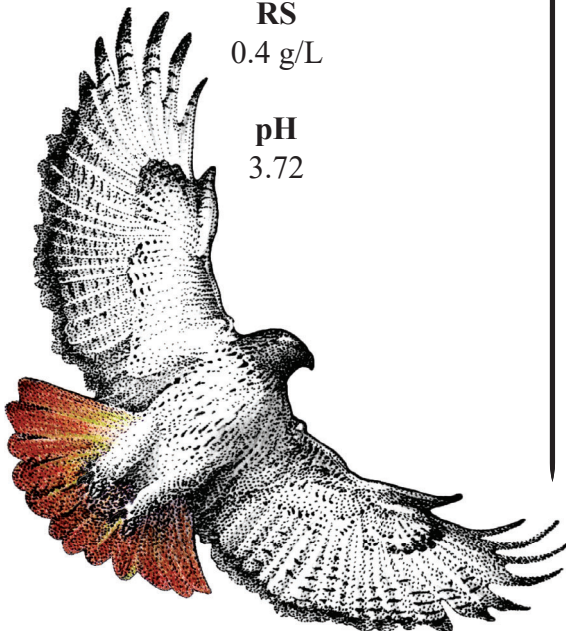
BARREL AGING
18 Months

ALCOHOL
14.3%

TA
6.05 g/L

RS
0.4 g/L

pH
3.72



BALVERNE

Sonoma County Wines

Cabernet Sauvignon

Estate Grown, Bottled, and Produced



Vineyard

Our Cabernet Sauvignon grapes are sustainably farmed on well drained south-facing blocks that produce small, intensely flavored berries ripened by the Sonoma County afternoon sun, yet moderated by the cooling Pacific Ocean breezes. The volcanic Chalk Hill soils, rolling hillsides and local mild climate provide the ideal terroir for this well crafted Cabernet Sauvignon.

Winemaking

Hand-picked in the cool of the night, this fruit is brought to the winery and carefully cluster sorted, de-stemmed (but not crushed) and gently pumped to fermenters where it undergoes an extended cold soak for maximum color and flavor extraction. Following the extended cold soak, fermentation commences, not over 80 degrees and our normal gentle pump-over protocols take place. Barrel aged in 100% French Oak barrels for 18 months to give wonderful aromas and nuanced tannin structure to this wine.

Wine

A luxuriously fragrant full bodied Cabernet Sauvignon with fruit forward aromas complemented by touches of Chalk Hill terroir. This deeply purple wine boasts notes of black cherry juice, berry compote and graphite on the nose. These delicious elements carry through to the palate with hints of current balanced by purple florals and a lingering of dark chocolate shavings within structured tannins on the finish.