

VINTAGE
2022

WINEMAKER
Alex Holman

VITICULTURIST
Victoria Torres

APPELLATION
100% Russian River Valley

VARIETAL
78% Zinfandel
9% Mourvedre
7% Grenache
6% Petite Sirah

CASES PRODUCED
240

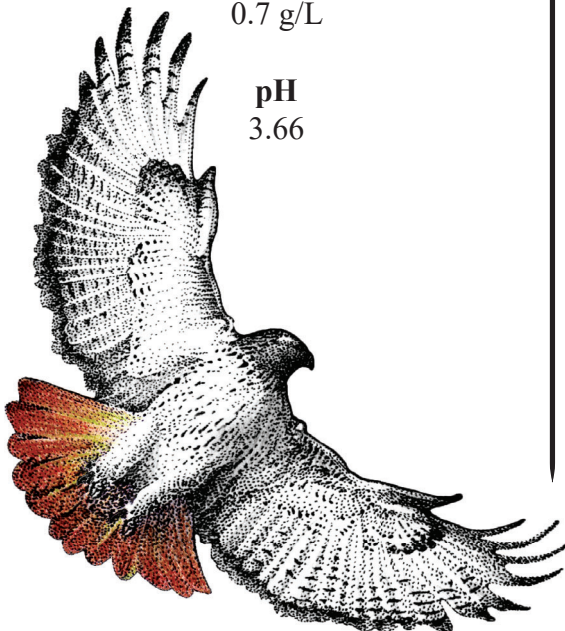
BARREL AGING
9 Months

ALCOHOL
14.4%

TA
6.0 g/L

RS
0.7 g/L

pH
3.66



BALVERNE

Sonoma County Wines

Zinfandel

Estate Grown, Bottled, and Produced



Vineyard

Located on the southern half the Estate with clear sun exposure and clay soils. 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 wine was co-fermented with small amounts of Grenache & Mourvedre' to add an exotic spice note. Open-top fermenters with a 5 day cold soak started this native fermentation at low temperatures with all my sulfite reduction protocols. Petite Sirah was blended later to give this wine added mid-palate and structure. Alcohol balance is crucial for achieving grace and elegance for any Zinfandel and this was ensured by meticulous sorting of raisins in the vineyard and during processing.

Wine

It presents itself as a full-bodied red wine only to finish with the smooth elegance of a lighter wine. On the nose delicious notes of berry compote and cinnamon swirl in the glass with underlining hints of sandalwood and redwood bark.

On the palate top notes of smoked hazelnuts are complimented by tart cranberry juice and a lingering of pink peppercorn on the finish.