

BALVERNE

CERTIFIED SUSTAINABLE, ESTATE GROWN RUSSIAN RIVER AND CHALK HILL WINES

2012

RUSSIAN RIVER VALLEY ESTATE GROWN SAUVIGNON BLANC

APPELLATION

Russian River, Estate Grown

BLOCK

10D-3, 6 Acres, 275' elevation,
13% slope, south facing

CLONES/ROOTSTOCK

1/110-14

PLANTED

2003

ALCOHOL

14.2%

TITRATABLE ACIDITY

9.61 g/L

pH

3.26

WINEMAKER

Margaret Davenport
Sabrina Prati, Assistant Winemaker
Doug Nalle, Collaborating Winemaker

CASES PRODUCED

655

VINEYARD

Block 10D-3 lies at the western end of our Estate, on a sloping, south facing bench overlooking our Pinot Pond and the surrounding Russian River Valley. Block 10D-3 is one of our newer blocks, planted in 2003, to FPS 1, or the Wente clone of Sauvignon Blanc, originally from Chateau d'Yquem. The vineyard was planted to 6X8 spacing with unilateral cordons training. We prune to 2 bud spurs and thin shoots to 2 canes per bud in this block.

The soils in Block 8 are primarily Spreckles loam, formed from weathered metavolcanics, with good drainage and low water holding capacity. The roughly 9 inches of loam lie on up to 18 inches of clay loam and another 18 to 37 inches of clay, allowing for deep root penetration. The moderate, Mediterranean climate conditions of the region are ideal for Sauvignon Blanc cultivation; our measurements in the block show mean annual air temperature of 55 degrees and mean annual precipitation of 30 inches. Consistent afternoon Pacific breezes blowing over the Russian River Valley are an important factor in maintaining temperatures suitable for growing quality Sauvignon Blanc.

2012 was a "Goldilocks" vintage: just right. Moderate summer temperatures gave way to a cool fall with good rainfall that by and large held off until after harvest. We saw bud break in Block 10D-3 on March 22nd, with 100% bloom by May 18th and 100% veraison by July 30th. The block was hand harvested row by row between August 24th and 28th.

WINEMAKING

Fruit was brought to the winery in the early morning at very low temperatures. After hand sorting, the grapes were destemmed and crushed directly to tank then allowed to settle to 50 degrees. The must was inoculated with X16 yeast for fermentation then briefly left *sur-lie*, without stirring or malolactic fermentation, racked and lightly fined prior to bottling on January 24th, 2014.

WINE

Bright, fresh flavors of lemon zest, Asian pear and green apple, with subtle aromas of white pepper. On the palate, it is bright and fresh, showing great intensity and flavors of ripe citrus, a touch of melon and crisp acidity. The finish is long and layered, with notes of tropical fruit and fine texture.

Balverne was the original name of our 700 acre Certified Sustainable Estate, uniquely located in both the Russian River and Chalk Hill AVAs. A highly regarded brand in the 1980s, we are proud to reintroduce Balverne to wine lovers around the world. Our winemaker, Margaret Davenport, is joined by the original Balverne winemaker Doug Nalle as consultant.

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