

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER AND CHALK HILL WINES

2013

Russian River Valley

Unoaked Chardonnay

WINEMAKER

Margaret Davenport
Sabrina Prati, Assistant
Winemaker

APPELLATION

Russian River, Estate Grown

BLOCK

34, 4.18 Acres, 353' elevation,
13% slope, southwest facing

CLONES/ROOTSTOCK

17/110-14

PLANTED

2000

ALCOHOL

14.4%

TITRATABLE ACIDITY

7.26 g/L

pH

3.79

VINEYARD

Block 34 lies at the eastern end of the property, on a sloping, southwest facing knoll overlooking the wineries lake and 350 acres of Forever Wild protected open space. Block 34 is one of the oldest, most established blocks on the property. This hillside vineyard was planted in 1997 to clone 17 Chardonnay on 110-14 rootstock, with an east-west row orientation.

The soils in Block 34 are in a unique transition zone between the Spreckles loam typical of the lower Russian River Valley and the Dibble series commonly found at higher elevations in Chalk Hill. Both soils are known for good drainage and low to average water holding capacity. The moderate, Mediterranean climate conditions of the region are ideal for Chardonnay cultivation. Consistent afternoon Pacific breezes blowing over the Russian River Valley are an important factor in maintaining temperatures suitable for growing quality Chardonnay.

2013 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 34 on March 26th, with 100% bloom by May 18th and 100% veraison by July 29th. The block was hand harvested row by row between August 29th and September 7th. Fruit was harvested at an average 24.6 degrees brix.

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 aged *sur-lie*, without malolactic fermentation, racked and lightly fined prior to bottling on January 23rd 2014.

WINE

Bright, fresh flavors of Bosc pear and green apple, with subtle aromas of exotic spice. On the palate, it is refreshing and delicious, showing great intensity and flavors of ripe citrus, white peach and kiwi fruit. The finish is long and satisfying, with complex notes of spice and great minerality.

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