

BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2014

Chalk Hill

Rose of Sangiovese

WINEMAKER

Margaret Davenport

APPELLATION

Chalk Hill

VARIETAL

100% Sangiovese

ALCOHOL

14.1%

TITRATABLE ACIDITY

6.7 g/L

pH

3.31

CASES PRODUCED

117

VINEYARD

Rosé is a very fun wine to make and can be made from any red grape, although intrinsic fruit character is more important to the final wine than the color of a particular varietal. A certain degree of ripeness is essential; overly ripe, jammy fruit lacks acid, which is very important for a rosé. While Merlot and Cabernet Sauvignon are not suitable due to their inherent herbaceous character at low acids, varietals like Zinfandel, Dolcetto and Sangiovese are perfect.

WINEMAKING

Our naturally chilled Sangiovese is hand harvested in the predawn hours and rushed to the winery to be immediately destemmed, crushed, and transported gently to a chilled tank. At first the color of the juice is barely pink, but after about 24 hours of skin contact, color extraction is finished and the juice is drawn off while the grape material (skins and seeds).

At this point the rosé is treated like a white wine: a yeast is chosen to heighten fruity aromatics and fermentation is slow and cold, usually requiring a month or more to completely finish. We often stop the fermentation with residual, unfermented sugar (largely fructose) to balance against tart acidity.

WINE

Aromas of crushed tart cherries and kumquats grace this delicately colored Rosato. The bracingly tart entry quickly clears the palate to give way to pleasant cherry/strawberry flavors and a dry finish. This Rosato is a true quaffing wine and pairs well with the likes of food accompaniments like fresh fruits and mild cheeses.

