

# BALVERNE

CERTIFIED SUSTAINABLE, ESTATE GROWN RUSSIAN RIVER AND CHALK HILL WINES

2013

## RUSSIAN RIVER VALLEY ESTATE GROWN RESERVE CHARDONNAY

### APPELLATION

Russian River, Estate Grown

### BLOCKS

8, 10D, 7A, 34

### CLONES/ROOTSTOCK

17/1103

### PLANTED

2000

### ALCOHOL

14.7%

### TITRATABLE ACIDITY

6.1 g/L

### pH

3.65

### CASES PRODUCED

365

### VINEYARD

Block 8 lies at the western end of our Estate, on a gently sloping, southwest facing knoll overlooking our Pinot Pond and the surrounding Russian River Valley. Block 8 is one of the oldest, most established blocks on the Estate; during the original Balverne plantings in the late 70s, this hillside was planted to Riesling. We replanted the hillside in 2000 to clone 17 Chardonnay, or the Robert Young clone, on 1103 rootstock, with an east-west row orientation.

The 2013 season started at a breakneck pace, with vines flowering 2-3 weeks earlier than normal, with abundant sunshine and without frost or rain to diminish our crops. Warm and mild temperatures through bud break and bloom allowed for optimal fruit set, without threat of frost. A mild spring and summer followed, with few extended heat surges to sunburn the fruit, allowing the grape clusters to ripen at a strong and steady pace. The steady warm and sunny summer days allowed for increased growing degree day accumulation, causing the vines to produce small and intense berries.

### WINEMAKING

Fruit was brought to the winery in the early morning at very low temperatures. After hand sorting, the grapes were destemmed and pressed to barrel for fermentation (100%). The must was inoculated with ICV D47 yeast for fermentation then left *sur-lie* and allowed to complete malolactic fermentation, with multiple daily stirring in barrel. After transfer to Cadus barrels, 25% new, the wine was aged eight months, racked and lightly fined prior to bottling in January 2015.

### WINE

Light straw in color, the 2013 Balverne Reserve Chardonnay offers aromatics reminiscent of bright apple and ripe pear along with hints of vanilla and oak. Small amounts of Viognier and Muscat add citrus and floral notes. The palate is rich and creamy with apple and baked pear flavors lasting long into the *crème brûlée* finish. Excellent with fish and seafood. this wine also pairs well with fruit salsas. mushroom dishes and

