

# BALVERNE

CERTIFIED SUSTAINABLE, RUSSIAN RIVER VALLEY AND CHALK HILL

2012

*Chalk Hill*

## Cabernet Sauvignon

### WINEMAKER

Margaret Davenport

### APPELLATION

Chalk Hill

### VARIETAL

79% Cabernet Sauvignon

16% Malbec

5% Cabernet Franc

### BLOCK

35

### ALCOHOL

14.4%

### TITRATABLE ACIDITY

6.41 g/L

### pH

3.65

### BARREL AGING

2 years 81% new French Oak

### CASES PRODUCED

463

### VINEYARD

Chalk Hill Cabernet Sauvignon has a well deserved reputation as a very “big”, very tannic, deeply colored, and ultimately one of the most age worthy wines made from Sonoma County grapes. This 2012 Chalk Hill Cabernet is grown on the highest and steepest vineyard blocks. These grapes are also the last ones to ripen. The rocky, volcanic soils drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies (leaves). Reaching almost 700 feet high, these blocks have excellent sun exposure. Afternoon temperatures are moderate due to cooling Pacific breezes from the Russian River Valley.

### WINEMAKING

The Cabernet Sauvignon was handpicked in the cool of the night, brought to the winery and carefully cluster sorted, destemmed (but not crushed) and gently pumped to fermentors. The grapes are left to soak 24-36 hours to get accurate Brix readings. Yeast strains are chosen carefully for each varietal in the winery. For Cabernet and other Red Bordeaux varietals, Lallemant ICV D254 is chosen to emphasize berry fruit, spice components, and marry well with malolactic bacteria for the secondary fermentation in oak. Following two years of aging in French oak by Taransaud and Bosset, the wine is bottled and aged in bottle from 6-12 months.

### WINE

The Cabernet is richly layered with flavors of spice; vanilla, allspice, cinnamon and cardamom blended with hints of berry, raspberry, and cassis flavors from the grapes. The lengthy finish is smooth and well balanced. This exotic mélange continues to develop during bottle aging. A noteworthy wine will change as you consume it; every swirl and sip will bring forth a new sensory aspect of the wine.

