

BALBOA

2015 SANGIOVESE

Tasting Notes

A dusty, earthy nose leads into notes of bright red fruits and red plum. The palate shows tart cherry and strawberry balanced with savory notes of dried herbs, violets, dried roses and tomato leaf.

Production Notes

A 100% varietal Sangiovese sourced from Pepper Bridge Vineyard, showcasing ripe fruit flavors and bright natural acidity.

Vineyard

- Pepper Bridge Vineyard, Walla Walla Valley

Winemaking

- Hand-harvested grapes
- Picked early in the morning
- Small lot fermentations in stainless steel tanks
- The cap was manually punched down twice a day
- The wine was aged for 14 months in French Oak barrels
- Cross-flow filtration prior to bottling

Vintage

- The warmest vintage on record for Washington
- Bud break occurred two-three weeks early in most sites
- Increased irrigation and proper canopy management allowed for healthy vines and fruit development
- Cooler more average fall temperatures allowed for a longer hangtime, with smaller berries for increased structure
- Harvest started on August 25th continuing through early October

The logo features the word "BALBOA" in a large, bold, red, distressed font with a slight shadow effect, set against a white background.

SANGIOVESE
2015
PEPPER BRIDGE VINEYARD
WALLA WALLA VALLEY

Wine Data

Appellation.....Walla Walla Valley
VarietalSangiovese
Composition 100% Sangiovese
Vineyards Pepper Bridge Vineyard
Vintage 2015

Technical Notes

pH3.60
Total Acidity 6.4 g/L
Alcohol..... 14.4%
Harvest Date..... September 23, 2015
Bottling DateMay 30, 2017
Production 125 cases