

BALBOA

2016 Sangiovese

Tasting Notes

Opens with enticing aromas of bright red fruits, tart cherry, and red plum with hints of damp earth, leather and tobacco. On the palate flavors of ripe strawberry, plum and spiced cherries are mixed with violets, crushed roses and tomato leaf with bright natural acidity and firm tannins.

Production Notes

A 100% varietal Sangiovese sourced from Pepper Bridge Vineyard located in the Walla Walla Valley. A fruit forward style showcasing classic aromas and bright acidity that pairs well with food.

Vineyards

- 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 18 months in French Oak barrels
- Cross flow filtration prior to bottling

Vintage

- Warm spring temperatures lead to early bud break
- Moderate temperatures in the early summer allowed for ideal bloom and fruit set
- Cooler than average temperatures in the early summer allowed fruit to ripen gradually, leading to lower sugars and higher natural acidity
- These cooler temperatures extended the growing season for optimal flavor development across all varieties
- Harvest started on September 2nd and continued into mid-October.



SANGIOVESE
2016
PEPPER BRIDGE VINEYARD
WALLA WALLA VALLEY

Wine Data

AppellationWalla Walla Valley
Varietal.....Sangiovese
Composition.....100% Sangiovese
Vineyards.....Pepper Bridge Vineyard
Vintage2016

Technical Notes

pH 3.48
Total Acidity 6.5 g/L
Alcohol..... 14.4%
Harvest Date September 21st, 2016
Bottling Date May 9th, 2018
Production 144 cases