

# BALBOA

## 2016 Carménère

---

### Tasting Notes

Opens with enticing aromas of ripe raspberry, plum, and cherry with hints of crushed roses and French roast coffee. On the palate flavors of blackberry, plum and spiced cherries are balanced upon dark chocolate, licorice and minerality with a ripe tannin finish.

### Production Notes

A lesser-known Bordeaux varietal, not often seen as a single varietal, the 2016 Carménère continues our tradition of showcasing the unique and complex notes of this once prominent varietal.

### Vineyards

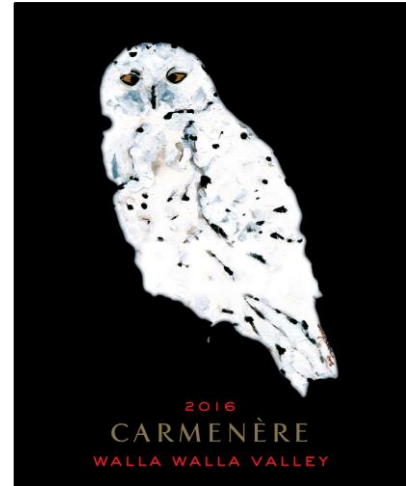
- Summit View Vineyard, Walla Walla Valley

### 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 20 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 varietals
- Harvest started on September 2<sup>nd</sup> and continued into mid-October.



### Wine Data

*Appellation*.....Walla Walla Valley  
*Varietal*.....Carménère  
*Composition*.....100% Carménère  
*Vineyards*.....Summit View Vineyard  
*Vintage*.....2016

### Technical Notes

*pH*.....4.01  
*Total Acidity*.....5.5 g/L  
*Alcohol*.....14.3%  
*Harvest Date*.....9/28  
*Bottling Date*.....August 2<sup>nd</sup>, 2018  
*Production*.....96 cases