

# BALLENTINE

VINEYARDS

## 2016 Maple Station White Wine Estate Grown Napa Valley

### Varietal Composition:

33% Malvasia Bianca  
28% Sauvignon Blanc  
23% Chenin Blanc  
16% Chardonnay

### Appellation:

Napa Valley

### Harvest Date:

Aug. 23<sup>th</sup> - Sept. 14<sup>rd</sup>

### Harvest Brix:

21.8°B – 25.7°B

### Finished Alcohol:

13.7%

### pH:

3.39

### Titrateable acidity:

6.0 g/L



### Winemaking Notes:

We have had four white varieties planted for years in our vineyards and this year we decided to make a unique blend that combines the best qualities of all of the grapes. The Malvasia Bianca are the same grapes used in our Frizzante Wine, but fermented until dry. They retain their wonderful aromas. Our Chenin Blanc grapes are whole cluster pressed, only using the free run portion of the juice. The juice is fermented in Stainless Steel and a portion of it finished fermentation in French oak barrels. The Chardonnay is barrel-fermented in a combination of new and neutral oak. The Sauvignon Blanc is fermented in stainless steel. The variety of winemaking techniques used in fermenting the different varieties enhances the complexity of this wine. The wine was bottled in April of 2017.

### Vineyard Notes:

The Chenin Blanc and Malvasia Bianca grapes come from the vineyard surrounding the winery. The Chardonnay and Sauvignon Blanc grapes come from our Fig Tree Vineyard located about 4 miles from the winery.

### Tasting Notes:

This crisp, refreshing blend brings a sophistication to white wine. The essence of just-picked apples, honeysuckle, and nectarines greets you as you lift the glass to your nose. On the palate, the crisp lemon zest mingles enticingly with rosemary and a lovely, indefinable, enticing perfume. Hello summertime!