



BALBOA WINERY

WALLA WALLA VALLEY

2017 Constrictor

Tasting Notes

- cherry – blackberry - stone fruits – bramble - cooking herbs - roasted game - blueberry – ripe tannins - lingering acidity -

Production Notes

The 2017 Balboa Constrictor combines fruit from two of our three Estate Vineyards, with Malbec from Stone Valley Vineyard. All of the fruit is sourced from the 'Rock District of Milton-Freewater'.

Vineyards

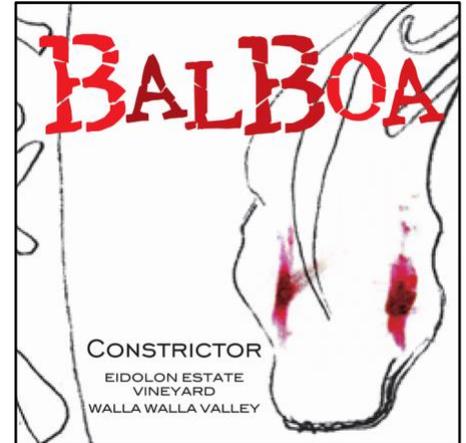
- Estate Eidolon Vineyard, 'Rocks District of Milton-Freewater' Walla Walla Valley
- Estate Yellow Jacket Vineyard, 'Rocks District of Milton-Freewater' Walla Walla Valley
- Stone Valley Vineyard, 'Rocks District of Milton-Freewater' Walla Walla Valley

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

Vintage

- 2017 was overall a moderate year delaying harvest by about a week
- The vintage started with a cool, wet spring with bud break occurring in early April.
- Bloom occurred in early June catching up with the long-term averages
- August temperatures were slightly warmer than average increasing fruit maturation with cooler nights to retain natural acids
- Harvest started on September 13th lasting through the end of October



Wine Data

Appellation.....Walla Walla Valley
Varietal/Style.....Red Blend
Composition.....46% Syrah
.....29% Petit Verdot
.....14% Malbec
.....11% Cabernet Sauvignon
Vineyards.....Estate Eidolon Vineyard
.....Estate Yellow Jacket
.....Stone Valley Vineyard
Vintage..... 2017

Technical Notes

pH..... 3.90
Total Acidity 6.0 g/L
Alcohol..... 14.4%
Harvest Date.....9/25-10/16
Bottling Date.....August 31st, 2020