



NOTRE VUE

ESTATE WINERY & VINEYARDS

2018

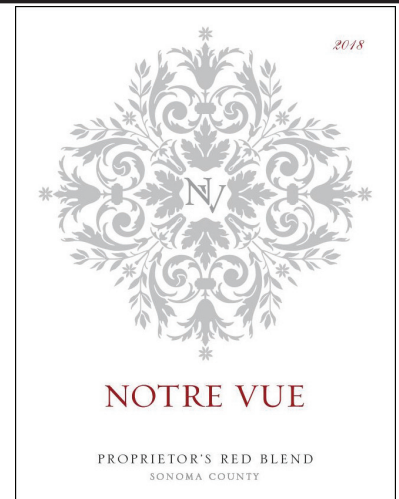
PROPRIETOR'S RED BLEND

SONOMA COUNTY



The Grapes for this wine were harvested by hand at night and quickly transported to the winery. After a period of cold-soak, native fermentation took place in controlled manner. A true Bordeaux-style wine in every sense, the refinement in this wine is a result of slow, careful fermentation and an exacting barrel regimen, mirroring very closely traditional French techniques, including the practice of frequent racking.

-WINEMAKER ALEX HOLMAN



VITICULTURIST Daniel Charles	APPELLATION Sonoma County
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VARIETAL
40% Cabernet Sauvignon | 30% Merlot
15% Cabernet Franc | 9% Petit Verdot
6% Malbec

ALCOHOL 14.5%	RESIDUAL SUGAR 0.5 g/L
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TITRATABLE ACIDITY 5.55 g/L	pH 3.7
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CASES PRODUCED
200

VINEYARD

Sonoma County is blessed with an abundance of volcanic soils that drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies (leaves). Reaching above 1,000 feet in elevation, the vineyards of the AVA tend to have excellent sun exposure. Afternoon temperatures are moderated by the cooling Pacific breezes out of the Russian River Valley. The rich, perfectly ripened fruit is used to craft the Notre Vue 'Bordeaux-style' blends.

TASTING NOTES

This is a classic combination of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Malbec. It offers aromas of black currants, plums, elderflower liqueur, pencil shavings, and vanilla bean. The palate follows with cassis, ripe red fruits, chocolate, and firm tannins.