



NOTRE VUE

ESTATE WINERY & VINEYARDS

2019

GRENACHE SYRAH MOURVÈDRE

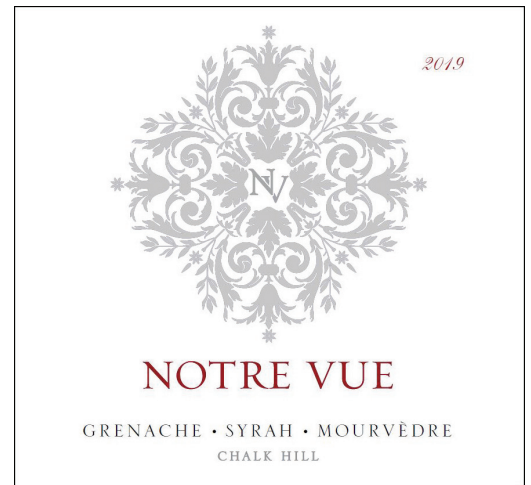
CHALK HILL

ESTATE GROWN AND PRODUCED



This is a classic Rhone style blend made from Grenache, Syrah & Mourvedre that were picked on the same day and co-fermented in stainless steel at 55 degrees. The grapes incurred hours of cold-soak prior to pressing and non-saccharomyces yeast was used for sulfite reduction therapy. This wine has minimal intervention in the winemaking process and the low sulfite and alcohol content enhance the purity of the flavors and aromas.

-WINEMAKER ALEX HOLMAN



VITICULTURIST
Daniel Charles

APPELLATION
100% Chalk Hill

VARIETAL
51% Grenache | 20% Syrah | 29% Mourvèdre

ALCOHOL
14.4%

RESIDUAL SUGAR
0.6 g/L

TITRATABLE ACIDITY
5.2 g/L

pH
3.8

CASES PRODUCED
320

VINEYARD

Chalk Hill is blessed with an abundance of volcanic soils that drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies. 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 blocks for these grapes range from rich clay top soil to 30° slopes with vines struggling to maintain their hold.

TASTING NOTES

A classic trio, this GSM displays wild strawberries and cherries on the nose, along with angel-food cake, crushed herbs, and black pepper. The palate follows with waves of rich red plums, Rainier cherries, cardamom, and dried herbs. Pair this wine with robust dishes such as a cassoulet, roast duck, or rustic country sausage.