



NOTRE VUE

ESTATE WINERY & VINEYARDS

2019

ROSÈ OF GSM

CHALK HILL

ESTATE GROWN AND PRODUCED



This is a classic Rhone Rosé made from equal parts of Grenache, Syrah & Mourvedre that were picked on the same day and co-fermented in stainless steel at 55 degrees. The grapes incurred 6 hours of skin contact prior to pressing and non-saccharomyces yeast was used for sulfite reduction therapy. This wine has minimal intervention in the wine-making process and the low sulfite and alcohol content enhance the purity of the flavors and aromas.

- ESTATE WINEMAKER **ALEX HOLMAN**



VITICULTURIST

Daniel Charles

APPELLATION

Chalk Hill

VARIETAL

34% Grenache | 33% Syrah | 33% Mourvedre

ALCOHOL

12.7%

RESIDUAL SUGAR

7.4 g/L

TITRATABLE ACIDITY

6.18 g/L

pH

3.38

CASES PRODUCED

180

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. 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

The 2019 Notre Vue Rosé of GSM is a classic Rhone-style blend of Grenache, Syrah, and Mourvèdre. With aromatics of strawberries & cream, peaches, fennel and nutmeg, this wine is both fruity and spicy. Those flavors, coupled with orange rind and stone fruits, linger on the palate, with a finish sailing well past a minute.

ACCOLADES