



NOTRE VUE

ESTATE WINERY & VINEYARDS

2020

CHARDONNAY MUSQUÉ

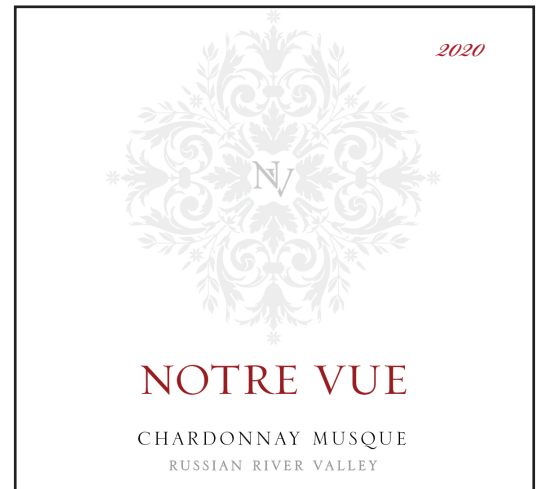
RUSSIAN RIVER VALLEY

ESTATE GROWN AND PRODUCED



This Chardonnay is made from the very unique French clone 809, Chardonnay Musqué. The clone is blessed with a much higher concentration of aromatic terpenes more reminiscent of the Alsatian varieties Riesling and Muscat. This wine was gently pressed and fermented slow at 55 degrees. This wine was not allowed to go through malolactic fermentation and transferred to neutral barrels immediately after primary fermentation. Once in barrel, the wine was stirred constantly Sur-lie style for 3 months to enhance the mouthfeel without compromising the wonderful aromatics. This wine was made with the intention of capturing the unique character of this natural mutation of the Chardonnay clone and its brilliant aromatics.

-WINEMAKER ALEX HOLMAN



VITICULTURIST | **APPELLATION**
Patrick Hamilton | Russian River Valley

VARIETAL
100% Chardonnay Musqué

ALCOHOL | **RESIDUAL SUGAR**
14.3% | 0.2 g/L

TITRATABLE ACIDITY | **pH**
5.0 g/L | 3.67

CASES PRODUCED
200

VINEYARD

The Russian River Valley appellation, with its cooling fog and ancient loamy soil is a great area for growing world class Chardonnay. With the block's southwesterly exposure, fully ripe fruit character is achieved while cooler nightly temperatures aid in preserving the acidity of the grapes.

TASTING NOTES

Our 2020 Chardonnay Musque displays rich aromatics from noes to palate with a silky mouth feel and crisp acidity. On the nose your sense are awoken by a medley of fresh green herbs and golden apples married with undertones of fresh clementine, sea salt and toast. A rich palate follows with waves of fresh pear juice, yellow grapefruit, and straw on the finish.