



NOTRE VUE

ESTATE WINERY & VINEYARDS

2020

GSM RED WINE

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 a 4-ton open top. This wine has minimal intervention in the winemaking process and the low sulfite and alcohol content enhance the purity of the flavors and aromas. Given punchdowns twice daily with an eye to cooler fermentation to help express some of the more fruit forward nature of this wine. Aged in 100% French Oak, 40% New, for 18 months to help create a soft and yet robust Rhone-Style wine.

-WINEMAKER ALEX HOLMAN

VITICULTURIST
Patrick Hamilton

APPELLATION
Chalk Hill

VARIETAL
40% Grenache | 40% Syrah | 20% Mourvèdre

ALCOHOL
14.2%

RESIDUAL SUGAR
0.5 g/L

TITRATABLE ACIDITY
5.8 g/L

pH
3.61

CASES PRODUCED
253

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

The luscious ruby color of this GSM blend is met on the nose with fruit forward aromatics of dark cherry, plum and jammy blueberry, mirroring the hue of the wine. Velvety notes of rose petal and sandalwood envelop these berries with hints of pink peppercorn as the finished parcel of this nose. The palate is equally as enticing with notes of sweet tobacco leaf and dark chocolate taking the forefront, followed by acidity embodied by bright red berry notes and whispers of sage on a dry finish.