



# NOTRE VUE ESTATE WINERY

2019

*Russian River Valley*

## Chardonnay

### WINEMAKER

Alex Holman

### VITICULTURIST

Daniel Charles

### APPELLATION

Russian River Valley

### VARIETAL

100% Chardonnay

### ALCOHOL

14.2%

### TITRATABLE ACIDITY

5.2 g/L

### CASES PRODUCED

235

### RESIDUAL SUGAR

.5 g/L

### pH

3.73

### 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.

### WINEMAKING

This Chardonnay is made from the finest blocks on our property and from the most select barrels. Gently pressed and fermented slow at 60 - 65 degrees, this 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 our chalk hill soil while embracing the lushness of Russian River Valley style.

### WINE

With a complex nose of apple, nectarine, musk melon and jasmine, this Chardonnay is both familiar and exotic. The full-bodied palate yields dense flavors of pears, baked apples and honey, with lemon custard and marzipan on the finish. This wine will pair beautifully with roasted chicken, poached peaches, and pork dishes.