

# NOTRE VUE ESTATE WINERY

**2019**

*Chalk Hill*

**Rosé of GSM**

**WINEMAKER**

Alex Holman

**VITICULTURIST**

Daniel Charles

**APPELLATION**

100% Chalk Hill

**VARIETAL**

34% Grenache

33% Syrah

33% Mourvedre

**ALCOHOL**

12.7%

**TITRATABLE ACIDITY**

6.18 g/L

**RESIDUAL SUGAR**

7.4 g/L

**CASES PRODUCED**

180

**pH**

3.38

**VINEYARDS**

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.

**WINEMAKING**

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 winemaking process and the low sulfite and alcohol content enhance the purity of the flavors and aromas.

**WINE**

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. Pair this wine with warm summer nights, chicken dishes, and just about anything you please.

