

NOTRE VUE ESTATE WINERY

2017

Sonoma County

Proprietor's Red Blend

WINEMAKER

Alex Holman

VITICULTURIST

Daniel Charles

APPELLATION

100% Chalk Hill

VARIETAL

62% Cabernet Sauvignon

33% Petit Verdot

5% Malbec

ALCOHOL

14.5%

TITRATABLE ACIDITY

6.49 g/L

RESIDUAL SUGAR

0.6 g/L

CASES PRODUCED

82

pH

3.65

VINEYARDS

Sonoma County is blessed with an abundance of volcanic soils that drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies (leaves). 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 rich, perfectly ripened fruit is used to craft the Notre Vue 'Bordeaux-style' blends.

WINEMAKING

Bordeaux varietals are handpicked in the cool of the night, brought to the winery and carefully cluster sorted, destemmed (but not crushed) and gently pumped to fermenters. The grapes are left to soak for 4-5 days, before fermentation is allowed to begin. After a period of ageing in French oak, the wines are cross-flow filtered, bottled and held in bottle for up to a year before release.

WINE

The 2017 Notre Vue Proprietor's Red Blend is a classic combination of Cabernet Sauvignon, Petit Verdot, and Malbec. Powerful aromatics of plums, cedar, lilac and dried herbs leap from the glass. Those flavors, coupled with blackberries, chocolate and fine tannins linger on the palate, with a finish sailing well past a minute. Pair this wine with roasted meats, dry cheeses, and wild game.

