



# NOTRE VUE ESTATE WINERY

**2019**

*Russian River Valley*

**Pinot Noir**

**WINEMAKER**

Alex Holman

**VITICULTURIST**

Daniel Charles

**APPELLATION**

100% Russian River Valley

**VARIETAL**

100% Pinot Noir

**ALCOHOL**

14.4%

**TITRATABLE ACIDITY**

6.49 g/L

**RESIDUAL SUGAR**

0.6 g/L

**CASES PRODUCED**

235

**pH**

3.65

**VINEYARDS**

All the Pinot Noir Blocks at Notre Vue Estate are in the southern half the Estate with clear sun exposure and clay soils. This blend of clones is a majority of 828 & 667 with smaller percentages of 114. The 2019 vintage provided plenty of phenolic development and these lots were harvested between 23.5 & 24.5 brix.

**WINEMAKING**

The lots of this Pinot Noir were fermented in 4 ton open top fermenters using non-saccharomyces yeast as a sulfite alternative during a 5 day cold-soak. The tanks are then allowed to warm naturally and Native fermentation starts around 65 degrees and not allowed to rise above 82 degrees. Délestage and gentle gravity-fed pump-overs are the extraction methods used for big, lush Pinot Noir. Aged in 100% French, medium & light toasted oak barrels with 40% new barrels for 12 months.

**WINE**

This elegant Pinot Noir leads with aromas of ripe Bing cherry, wild strawberries and cocoa powder, underpinned by forest floor and black tea. The palate follows with dense cherry and pomegranate, spiced caramel, and fine tannins. This wine drinks beautifully on its own, but will pair perfectly with duck, lamb, or mushroom dishes.