



# NOTRE VUE

ESTATE WINERY & VINEYARDS

2021

CHARDONNAY

RUSSIAN RIVER VALLEY

ESTATE GROWN, BOTTLED AND PRODUCED



This Chardonnay is made from the finest blocks on our property and from the most select barrels. Gently pressed and fermented slow at 55 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.

**-WINEMAKER ALEX HOLMAN**

<b>VITICULTURIST</b> Patrick Hamilton	<b>APPELLATION</b> Russian River Valley
<b>VARIETAL</b> 100% Chardonnay	
<b>ALCOHOL</b> 14.3%	<b>RESIDUAL SUGAR</b> 1.2 g/L
<b>TITRATABLE ACIDITY</b> 5.48 g/L	<b>pH</b> 3.45
<b>CASES PRODUCED</b> 55	

### 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.

### TASTING NOTES

A delicious Chardonnay that exudes luxury from nose to palate. The aromas wrap around you with the ease and comfort of cashmere with notes of golden apples and lemon oil, baked with marzipan and vanilla bean. The palate is a touch brighter, yet still full with ripples of ripe pears and apples. Followed by hints of lemon grass, wild white roses, and a dusting of nutmeg on the finish.