



# NOTRE VUE

ESTATE WINERY & VINEYARDS

2021

## CHARDONNAY MUSQUÉ

## RUSSIAN RIVER VALLEY

ESTATE GROWN, BOTTLED, AND PRODUCED



This Chardonnay is made from the very unique French clone 809, Chardonnay Musqué. The clone is blessed with a much higher concentration of aromatic terpenes more reminiscent of the Alsatian varieties Riesling and Muscat. This wine was gently pressed and fermented slow at 55 degrees. This wine was not allowed to go through malolactic fermentation and transferred to neutral barrels immediately after primary fermentation. Once in barrel, the 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 this natural mutation of the Chardonnay clone and its brilliant aromatics.

**-WINEMAKER ALEX HOLMAN**

<b>VITICULTURIST</b> Patrick Hamilton	<b>APPELLATION</b> Russian River Valley
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<b>VARIETAL</b> 100% Chardonnay Musque
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<b>ALCOHOL</b> 14.2%	<b>RESIDUAL SUGAR</b> 0.1 g/L
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<b>TITRATABLE ACIDITY</b> 6.13 g/L	<b>pH</b> 3.51
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<b>CASES PRODUCED</b> 120
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### 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

This subtly rich Chardonnay Musque glistens softly with hints of gold in the glass. Aromas of lemon oil diverge with notes of green apples, citrus peel, almond shavings, and swirls of cracked white rock salt on the nose. Lingerings of these fruit notes follow on the palate, accompanied with hints of white tube rose and raw vanilla bean on a dry finish with bright acidity.