



# NOTRE VUE

ESTATE WINERY & VINEYARDS

2021

MALBEC

CHALK HILL

ESTATE GROWN, BOTTLED, AND PRODUCED



This wine starts with the benefit of a 5 day cold soak at 50 degrees for maximum aqueous color extraction. Non-Saccharomyces yeast is used pre-fermentation for sulfite reduction therapy. Native yeast fermentation lasts 14-18 days and is not allowed above 80 degrees. Aged in 100% French oak for up to 18 months.

-WINEMAKER ALEX HOLMAN

<b>VITICULTURIST</b> Patrick Hamilton	<b>APPELLATION</b> Chalk Hill
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**VARIETAL**  
87% Malbec | 8.5% Merlot | 4.5% Petit Verdot

<b>ALCOHOL</b> 13.9%	<b>RESIDUAL SUGAR</b> 0.5 g/L
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<b>TITRATABLE ACIDITY</b> 6.0 g/L	<b>pH</b> 3.65
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**CASES PRODUCED**  
295

## VINEYARD

This Malbec comes from the French clone 595 and is grown on the lower half of the Estate with southern exposure. The heavy clay soils of the ancient seabed add a minerality component to the mouthfeel that really complements the fruit character. This clone is susceptible to uneven fruit set which can be a benefit because it produces a percentage of small berries with only one seed. This raises the skin to juice ratio and produces a very intense color and flavor profile that is unique to Malbec.

## TASTING NOTES

This estate Malbec creates a symbiotic relationship between Old and New World aromatics and flavor notes. A bouquet of boysenberry jam, tart red plum, brown sugar crystals and undertones of violets are found on the nose. In contrast, on the palate, one is met with a sense of terroir by way of fresh forest floor and structured earthy tannin, with hints of bramble and berry juice on the finish.