



# NOTRE VUE

ESTATE WINERY & VINEYARDS

2022

PINOT NOIR

RUSSIAN RIVER VALLEY

ESTATE GROWN, BOTTLED, AND PRODUCED



The lots of this Pinot Nair 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. Delestage and gentle gravity-fed pump-overs are the extraction methods used for big, lush Pinot Nair. Aged in 100% French, medium & light toasted oak barrels with 40% new barrels for 12 months.

-WINEMAKER ALEX HOLMAN

<b>VITICULTURIST</b> Victoria Torres	<b>APPELLATION</b> Russian River Valley
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**VARIETAL**  
100% Pinot Noir

<b>ALCOHOL</b> 14%	<b>RESIDUAL SUGAR</b> 0.7 g/L
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<b>TITRATABLE ACIDITY</b> 6.01 g/L	<b>pH</b> 3.55
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**CASES PRODUCED**  
170

## VINEYARD

All the Pinot Nair Blocks at Notre Vue Estate are in the southern half the Estate with clear sun exposure and clay soils. This blend of clones has 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.

## TASTING NOTES

This elegant Pinot Nair 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.