

# NOTRE VUE ESTATE WINERY

## 2015 Bordeaux Blend

*Chalk Hill*

### WINEMAKER

Michael Westrick

### APPELLATION

100% Chalk Hill

### VARIETAL

38% Cabernet Sauvignon

25% Merlot

22% Malbec

10% Petit Verdot

5% Cabernet Franc

### ALCOHOL

14.9%

### TITRATABLE ACIDITY

6.1 g/L

### pH

3.63

### RESIDUAL SUGAR

0.8 g/L

### CASES PRODUCED

160

### VINEYARDS

The summit of Notre Vue Estate is blessed with rocky, volcanic soils that drain quickly and that produce small, more intensely flavored and colored berries without aggressive canopies (leaves). Reaching above 1,000 feet in elevation, these blocks have excellent sun exposure.

Afternoon temperatures are moderated by the cooling Pacific breezes out of the Russian River Valley. This rich fruit is used to craft the Notre Vue ‘Bordeaux-style’ blends.

### WINEMAKING

Bordeaux varietals are handpicked in the cool of the night, brought to the winery and carefully cluster sorted, destemmed (but not crushed) and gently pumped to fermenters. The grapes are left to soak for 4-5 days. Yeast strains are chosen carefully for each varietal in the winery. For example, FX10 is chosen for Cabernet Sauvignon to emphasize dark berry fruit flavors and to add a spicy component. Following two years of aging in French oak, the wines are bottled then held in bottle from 6-12 months before release.

### WINE

The 2015 Notre Vue “Bordeaux-style” blend is a classic blend of Cabernet Sauvignon, Merlot, Malbec, Petit Verdot and Cabernet Franc. Powerful aromatics reminiscent of wild blackberries, black cherry, black currants and violets leap from the glass. Those flavors, coupled with vanilla, leather and cedar, unfold and linger on the rich palate. Pair this wine with cheeses, a marinated ribeye steak and braised short ribs.

