

NOTRE VUE ESTATE WINERY

2015 Rhône-Style Blend

Chalk Hill

WINEMAKER

Michael Westrick

APPELLATION

100% Chalk Hill

VARIETAL

94% Syrah
6% Cabernet Sauvignon

ALCOHOL

14.9%

TITRATABLE ACIDITY

6.4 g/L

pH

3.77

RESIDUAL SUGAR

0.4 g/L

CASES PRODUCED

95

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 ‘Rhône-style’ blends.

WINEMAKING

Our Syrah grapes 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 after which the must is inoculated with a classic Rhône yeast strain. Immediately post-fermentation the wine is drained, settled and the new vintage moved to barrels for the malolactic fermentation. Following two years of aging in French oak, the wines are bottled and held in bottle from 6-12 months before release.

WINE NOTES

The 2015 Notre Vue “Rhône-style” blend is a classic reflection of the Syrah grape. Robust in its deep blood red color, notes of spicy black pepper and ripe wild dark berries leap from the glass. Capturing the essence of the terroir, the palate offers classically powerful Syrah flavors reminiscent of wild blueberry, clove and fresh-cracked black pepper. Majestic in stature, this wine pairs best with blue cheese, grilled wild game and barbeque.

