

NOTRE VUE ESTATE WINERY

2014 Bordeaux Blend

Chalk Hill

WINEMAKER

Michael Westrick

APPELLATION

100% Chalk Hill

VARIETAL

79% Cabernet Sauvignon

20% Malbec

1% Cabernet Franc

ALCOHOL

14.5%

TITRATABLE ACIDITY

6.3 g/L

pH

3.57

RESIDUAL SUGAR

Dry

CASES PRODUCED

260

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 hand-picked 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 2014 Notre Vue “Bordeaux-style” blend is a blend of Cabernet Sauvignon, Malbec 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.

