

NOTRE VUE ESTATE WINERY

2014 White Blend

Sonoma County

WINEMAKER

Michael Westrick

APPELLATION

100% Sonoma County

VARIETAL

90% Chardonnay
10% Viognier

ALCOHOL

14.3%

TITRATABLE ACIDITY

6.8 g/L

pH

3.60

RESIDUAL SUGAR

2.9 g/L

CASES PRODUCED

233

VINEYARDS

Growing in the heavier clay soils typical of the Russian River Valley and Sonoma Coast appellations, these vines offer Chardonnay rich in flavors reminiscent of baked apple and ripe pear. The Viognier grapes are grown at a higher elevation in more gravelly in the Russian River appellation soil and offer Viognier's classic spicy/floral, white nectarine notes.

WINEMAKING

Chardonnay was hand-picked at night and delivered immediately to the winery while still cold. After hand sorting, the grapes were destemmed and pressed, the juice sent to tank for settling. Clean juice was racked off, inoculated and moved to 50% new French oak, a blend of Remond and Francois Freres coopered barrels, for fermentation. The wines were left *sur-lie* to complete malolactic fermentation and for 15 months of aging with monthly stirring. Viognier grapes were processed in a similar fashion but the juice fermented in very old barrels, the wine did not undergo a malolactic fermentation and the wine was not stirred, all to preserve the floral characters of the grape.

WINE NOTES

The 2014 Cuvée Renée is a blend of Chardonnay and Viognier. Aromatics reminiscent of ripe pear, lemon zest and green apple coupled with spice and floral notes wrapped up in toasty French oak give way to a rich palate and long, lingering crème brûlée finish. Perfect with Brie cheese, this wine is also an excellent accompaniment to sautéed sole and seared scallops with wild mushrooms.

