



NOTRE VUE

ESTATE WINERY & VINEYARDS

2021

ROSÈ OF GSM

CHALK HILL

ESTATE GROWN, BOTTLED, AND PRODUCED



This is a classic Rhone Rosé made from equal parts of Grenache, Syrah & Mourvedre that were picked on the same day and co-fermented in stainless steel at 55 degrees. The grapes incurred 6 hours of skin contact prior to pressing and non-saccharomyces yeast was used for sulfite reduction therapy. This wine has minimal intervention in the wine-making process and the low sulfite and alcohol content enhance the purity of the flavors and aromas.

-WINEMAKER ALEX HOLMAN



VITICULTURIST Patrick Hamilton	APPELLATION Chalk Hill
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VARIETAL
34% Grenache | 33% Syrah | 33% Mouvedre

ALCOHOL 13.0%	RESIDUAL SUGAR 0.2 g/L
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TITRATABLE ACIDITY 5.40 g/L	pH 3.50
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CASES PRODUCED
192

VINEYARD

Chalk Hill is blessed with an abundance of volcanic soils that drain quickly and produce small, more intensely flavored and colored berries without aggressive canopies. Afternoon temperatures are moderated by the cooling Pacific breezes out of the Russian River Valley. The blocks for these grapes range from rich clay top soil to 30° slopes with vines struggling to maintain their hold.

TASTING NOTES

Elegant and refined this rosé of Grenache, Syrah, and Mourvèdre shines with fruit forward notes of summer from nose to palate. Let your sense be ignited with aromas of peaches, fresh squeezed tangerine juice and faint hints of cotton candy on the nose. At first sip, waves of muddled strawberries and raspberries swirl in your mouth followed by hints of floral white tea leaves and melon rind on the finish.