



NOTRE VUE

ESTATE WINERY & VINEYARDS

2019

SPARKLING ROSÈ OF GSM

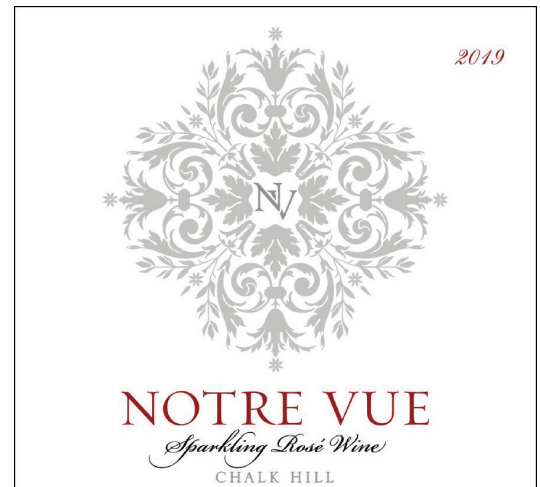
CHALK HILL

ESTATE GROWN AND PRODUCED



This is a classic Rhone blend Rosé made from Grenache, Syrah & Mourvedre that were picked on the same day and co-fermented in stainless steel. The grapes incurred 2 hours of skin contact prior to pressing and non-saccharomyces yeast was used for sulfite reduction therapy. The juice was then inoculated with yeast isolate from the Champagne region of France. After fermenting between 55 and 60 degrees, the wine was sent to a local champagne house for secondary fermentation, where it received 8 months of tirage.

-WINEMAKER ALEX HOLMAN



VITICULTURIST Daniel Charles	APPELLATION 100% Chalk Hill
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VARIETAL 32% Grenache 52% Syrah 16% Mourvèdre

ALCOHOL 13.1%	RESIDUAL SUGAR 3.5 g/L
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TITRATABLE ACIDITY 8.0 g/L	pH 3.14
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CASES PRODUCED 180

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. Reaching above 1,000 feet in elevation, the vineyards of the AVA tend to have excellent sun exposure. 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

The 2019 Notre Vue Sparkling Rosé of GSM is a classic Rhone-style blend of Grenache, Syrah, and Mourvèdre. A shimmering coral-hued wine bursting with clean flavors of grapefruit, tart apricot, cranberries and triscuits, this is a clean, vibrant, and racy sparkling wine. Pair this wine with summer berry salads, Peking duck, or holiday meals.