



NOTRE VUE

ESTATE WINERY & VINEYARDS

2020

ROSÈ OF GSM

CHALK HILL

ESTATE GROWN 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
--	----------------------------------

VARIETAL
41% Grenache | 31% Syrah | 28% Mourvedre

ALCOHOL 12.8%	RESIDUAL SUGAR 0.4 g/L
-------------------------	----------------------------------

TITRATABLE ACIDITY 5.30 g/L	pH 3.50
---------------------------------------	-------------------

CASES PRODUCED
300

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

Pure elegance in a glass, this refreshing GSM Rose is the perfect accessory for any occasion. From nose to palate, notes of white nectarine, lychee, and orange blossom are present, complemented by light minerality and crisp citrus zest on the finish.