

Root: 1™

[THE ORIGINAL UNGRAFTED]

Chile's unique geography makes it one of very few grape-growing regions in the world where original European rootstock has been unaffected by phylloxera. While most vineyards around the world are planted on grafted rootstock, Root: 1 is grown on pure, ungrafted roots, producing a Cabernet Sauvignon with intense fruit flavor and authentic varietal character.

Cabernet Sauvignon 2009

APPELLATION:	Colchagua Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2009
VARIETAL(S):	85% Cabernet Sauvignon, 15% Syrah
TOTAL ACIDITY:	5.6 g/L
ALCOHOL:	14.0%
pH:	3.62



VINEYARDS: Located between the massive Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry vineyards of El Suspiro in Peralillo are world-renowned for producing outstanding red wines with rich color, full body, and pure varietal character. The steep and rocky slopes consist of sand over clay, which helps maintain moisture for the vines during the intense summer heat while the coastal mountains temper the cool maritime influences of the Pacific.

VINTAGE NOTES: The extraordinary quality of the 2009 wines is probably the best testimonial to date of the Colchagua Valley's potential for producing superior red wines. No rains occurred during the entire growing season, allowing grapes to be harvested at their perfect maturity.

WINEMAKING: The grapes were picked throughout the month of April, carefully hand sorted and gently crushed in stainless steel tanks for cold maceration at 8-10°C. Maceration varied from 15 to 20 days, depending on the development of the individual lots. Fermentation took place at 23-28°C, with two to three pumpovers per day, ensuring maximum fruit extraction. Aged for 10 months in American (50%) and French (50%) oak.

TASTING NOTES: Deep ruby red with intense aromas of red fruits and cassis. Soft notes of plum and blackberry followed by a hint of vanilla. Abundant flavors of ripe cherries and plums up front highlight balanced acidity, soft tannins and good structure. Full-bodied with a long and concentrated finish accented by fruit and vanilla notes.

FOOD PAIRINGS: Perfect with grilled steak, spicy pork or chicken dishes, and savory garlic or pepper flavors. Pair this wine with ripe cheeses, like Emmental, gruyere, or soft, herbed brie. Root: 1 Cabernet is also a great match with dark chocolate or rich, creamy desserts.