

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 Pinot Noir with intense fruit flavor and authentic varietal character.

Pinot Noir 2009

APPELLATION:	Casablanca Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2009
VARIETAL(S):	100% Pinot Noir
TOTAL ACIDITY:	5.8 g/L
ALCOHOL:	13.5%
pH:	3.4



VINEYARDS: Located less than 15 miles from the Pacific Ocean in Tapihue, in the central portion of Chile's famed Casablanca Valley. Maritime breezes keep temperatures cool while the bright daytime sun encourages a lengthy growing season resulting in wines with bright, fresh and ripe flavors. Planted in red clay over granite soil, the naturally low-vigor vines experience slow ripening which ensures the development of natural sugars to balance the fruit's characteristic acidity.

VINTAGE NOTES: Normal to cool weather early in the season resulted in natural fruit concentration on the vine and encouraged a long, slow maturation. Toward the end of the season, temperatures stayed cool in Casablanca, allowing for the harvest to occur when the berries were at their ideal level of ripeness.

MATURATION/WINEMAKING: The grapes were picked in early April, carefully hand sorted and gently crushed into stainless steel tanks for cold maceration at 8-10°C. Fermentation took place at 22-25°C in barrels and stainless steel tanks, and malolactic fermentation with native yeasts. Aged for 10 months: 70% in French oak barrels, 30% in tank.

TASTING NOTES: Deep ruby in color with bright, intense aromas of cherry and raspberry, with hints of vanilla. Soft and mouthwatering on the palate with medium body, and ripe red berry flavors. Lively acidity coupled with elegant, soft tannins and a long and clean finish.

FOOD PAIRINGS: Serve Root: 1 Pinot Noir with paella, shellfish bisque, mushroom risotto or creamed spinach. A classic pairing with coq au vin or roasted duck, enjoy with charcuterie and creamy bleu, Gouda or brie cheeses.