

Root: 1™

[THE ORIGINAL UNGRAFFED]

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 2010

APPELLATION:	Colchagua Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2010
VARIETAL(S):	85% Cabernet Sauvignon, 15% Syrah
TOTAL ACIDITY:	5.5 g/L
ALCOHOL:	14.0%
pH:	3.58



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: Marked by the massive earthquake early in the year, the 2010 vintage was a very memorable one. The weather was cooler than normal in Chile, a wet winter and a cool spring, delayed bud-break and veraison. The weather resulted in a longer growing season and in late maturation wines like Cabernet, a bright, fresh profile. The rains held off until the end of the vintage, the grapes were allowed to ripen to full maturity and harvested at the peak of flavor with good color, optimal tannins and balanced acidity.

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 of 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: Try Root: 1 Cabernet with spicy meat dishes like ginger beef or peppercorn tenderloin. The rich, ripe flavors also complement hearty Italian fare like chicken or eggplant parmigiana and is a decadent finish to a meal served with chocolate truffles.