

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 2010

APPELLATION:	Casablanca Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2010
VARIETAL(S):	100% Pinot Noir
TOTAL ACIDITY:	6 g/L
ALCOHOL:	13.5%
pH:	3.5



VINEYARDS: Located in Tapihue, a central portion of Chile's famed Casablanca Valley that sits less than 15 miles from the Pacific Ocean. 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: Medium to cold weather in Casablanca resulted in natural fruit concentration on the vine and encouraged a long, slow maturation. With almost no rain during the ripening season the harvest occurred when the berries were at their ideal level of ripeness.

MATURATION/WINEMAKING: The grapes were picked in late March, 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 with hints of violet. Ripe strawberry and raspberry aromas mingle with notes of plum and cinnamon. Soft, supple tannins with mouthwatering flavors of ripe red fruits and a touch of vanilla accompany lively acidity and a long and clean finish.

FOOD PAIRINGS: Serve Root: 1 Pinot Noir with fresh seared tuna, grilled swordfish or roasted autumn vegetables. A classic wine style that pairs well with meats like roast beef, veal or lamb. Enjoy with rich cheeses or creamy pâté.