

CHARACTER COMES FROM YOUR ROOTS

PINOT NOIR

While most vineyards around the world are planted on grafted rootstock, estate-grown Root: 1 Pinot Noir is cultivated on original, ungrafted roots, producing outstanding quality wine with pure fruit flavors and aromas.

Root:1
[THE ORIGINAL UNGRAFTED]



AMERICA'S #1 SELLING PREMIUM CHILEAN BRAND

APPELLATION: Casablanca Valley, Chile
WINEMAKER: Sergio Hormazabal
WINERY: Viña Ventisquero
VINTAGE: 2013
VARIETAL(S): 100% Pinot Noir

TOTAL ACIDITY: 2 g/L
ALCOHOL: 13.5%
PH: 3.5
CLOSURE: Screw Cap
UPC CODE: 7 56025 65141 2
SCC CODE: 10750625651411



VINEYARDS: Root: 1 Pinot Noir vineyards are located in Tapihue, a central portion of Chile's famed Casablanca Valley 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. The red clay over granite soil ensures slow ripening, enhancing the development of natural sugars to balance the fruit's characteristic acidity.

VINTAGE NOTES: The 2013 growing season was one of the coolest on record, resulting in smaller yields and an extended harvest. The growing conditions for Pinot Noir were perfect, resulted in lower alcohol levels, balanced acidity, fresh aromas, and a bright profile. Harvesting in mid-March allowed the grapes to ripen to maturity, reaching peak flavor with intense aromas and vibrant acidity.

WINEMAKING: The grapes were picked in late March, carefully hand sorted and gently crushed into stainless steel tanks for cold maceration at 46 to 50°F. Fermentation took place at 72 to 77°F in barrels and stainless steel tanks, and malolactic fermentation was made 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.

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