



# Pinot Noir Wild Ferment

CASABLANCA  
2011

<b>Appellation:</b>	Casablanca
<b>Vineyard:</b>	La Escultura
<b>Composition:</b>	100% Pinot Noir
<b>Alcohol:</b>	13.5° g/l
<b>pH:</b>	3.55
<b>Total Acidity:</b>	5.73 g/l (tartaric acid)
<b>Residual Sugar:</b>	2.85 g/l



## VINEYARD

La Escultura vineyard is located west of the city of Santiago in the Casablanca Valley and just 32 km (20 mi) from the Pacific Ocean. The region has a strong coastal influence that moderates temperatures during the growing and ripening period. Summer is moderately warm, with early morning fog and cool coastal breezes in the afternoon that encourage the grapes to ripen slowly and evenly, helping to preserve natural flavours and aromas and to achieve the desired levels of acidity. These conditions make the Casablanca Valley a privileged place for producing cold-climate varieties such as Pinot Noir. The fine clay and sandy-loam soils have low vigour potential. Vineyard management includes drip irrigation and a vertical training system.

## HARVEST NOTES

Harvest Date: Second week of March

Historic Averages:

- Heat summation (October–April):  
1,469 degree days
- Average temperature (January):  
20.6°C / 68°F
- Daily Temperature Oscillation (October–April):  
17.9°C/32°F
- Annual Precipitation:  
296 mm/11.6 in

Average temperatures in La Escultura this year were slightly higher than last year's and the past three years' average. The decrease in production was primarily due to poor induction of the buds that burst in spring 2010, the product of the low temperatures in November 2009. This, in addition to a very cold spring in 2010 that affected the differentiation of buds as well as fruit set produced lighter-weight bunches with fewer set berries.

With respect to grape quality, the challenge was two-fold: On the one hand, care had to be taken not to wait too long for the delayed and somewhat heterogeneous phenolic maturation, and on the other, extraction during fermentation had to be soft to prevent potential astringent notes. In regard to the effects of this year's weather on the quality of the wines, the Pinot Noir displays very intense fruit and very good acidity, which is reflected in juicy, refreshing wines.

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## VINIFICATION

Our Pinot Noir Wild Ferment Casablanca 2011 was fermented with the native yeasts that are naturally present in the skins of the grapes. The demanding conditions of the fermentation process led to different combinations and proportions of by-products, which allowed the wine to develop more complex and distinctive aromas and flavours. The grapes were gently destemmed and then cold soaked for 3–6 days at 8°C (46°F) prior to alcoholic fermentation in open-top fermenters. All tilled, including the post-fermentation maceration time, the wine remained in contact with the skins for 13–20 days. The wine was aged for 10 months in French oak barrels, 7% of which were new.

## WINEMAKER'S COMMENTS

A deep ruby-red colour, this Pinot Noir releases subtle notes of red fruit such as sour cherries, rosehips, and strawberries, along with interesting notes of damp forest. Toasted notes of smoke and toast from the barrel aging frame its exquisite fruitiness. The palate evokes the juiciness of red fruit combined with a lively acidity and a texture of smooth, round tannins. With a long, persistent finish, this Pinot invites us to taste and discover its complexity and freshness.