

RITUAL



PINOT NOIR 2012



THE APPELLATION: CASABLANCA VALLEY

The Casablanca Valley is a cool climate area on the north western side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Our estate occupies the extreme eastern end of the valley and is noted for its gentle Pacific breezes and early morning fog, making it the ideal climate for producing cool climate varietals such as Sauvignon Blanc and Pinot Noir.

Ritual Pinot Noir is a meticulous selection of specific vineyard lots and barrel selections from 20 hectares of Pinot Noir planted in the coolest sections of our Casablanca Valley property vineyard estate.

THE 2012 VINTAGE

2012 was a warmer than average vintage with moderate yields. Overall dry growing conditions was alternated with foggy mornings throughout our Casablanca estate, allowing for slow and even ripening of the fruit.

THE WINE

Fresh aromas of cherry, raspberry and strawberry are complemented by subtle toasted notes. Vibrant flavors of cherry and raspberry, soft tannins, fresh acidity and a lingering finish makes this an elegant wine with density and richness.

WINEMAKER'S NOTES

The grapes are hand-harvested at first light in the cool morning in small batches and carefully double-sorted. A portion of the fruit under goes whole-cluster fermentation to increase structure and complexity. Ritual Pinot Noir is 100% fermented with wild yeast, to increase depth, intensity and complexity. Malolactic fermentation and 12 months in French oak enhances elegance and richness.

VARIETAL COMPOSITION: 100% PINOT NOIR

ALCOHOL: 14.5%

OAK: 12 MONTHS IN FRENCH OAK, 30% NEW