

RITUAL



PINOT NOIR 2013



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 2013 VINTAGE

The 2013 vintage had optimum growing conditions with moderate temperatures that allowed for slow ripening of the grapes that ensured fresh and bright aromas.

THE WINE

Ritual Pinot Noir 2013 opens with fresh fruity aromas of black cherries, raspberries and blueberries. The palate is round and soft with silky tannins and plum flavors, making this a fresh and elegant wine.

WINEMAKER'S NOTES

The grapes are hand-harvested in small batches at first light in the cool morning and carefully double-sorted. A portion of the fruit undergoes 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 elevate the elegance and richness.

VARIETAL COMPOSITION: 100% PINOT NOIR

ALCOHOL: 14.5%

OAK: 12 MONTHS IN FRENCH OAK, 30% NEW