

# RITUAL



## PINOT NOIR 2014



### 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 2014 VINTAGE

The 2014 vintage produced great quality fruit due to low yields and dry growing conditions during spring and summer with wide thermal amplitudes between day and night. Slow ripening of the grapes enabled them to preserve their freshness, flavor, aroma, and an elegant acidity.

### THE WINE

Ritual Pinot Noir 2014 opens with fresh and generous fruity aromas of cherries and raspberries. Refreshing and juicy with a medium body. The palate is round, smooth and balanced with a silky, velvety finish.

### 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%**

**OAK: 12 MONTHS IN FRENCH OAK, 30% NEW**