



Pinot Noir 2014

Leyda Valley, Chile

This region sits on a set of rolling hills on the seaward side of the coastal range, particularly cold because of the Humboldt Current and consequently produces bright, vibrant wines. The soil here at 180 mts. above sea level is largely clay and loam over a granite base with moderate drainage.

Pinot Noir grapes were picked at 22.5° Brix at their peak of flavor, maturity and balance; then gently pressed and cold-fermented slowly, off the skins, to retain the grape's aromatic components so special to the Leyda terroir; then racked, filtered, cold-stabilized and bottled with a natural cork finish. Aged in French Oak Barrels for 18

Medium-red color, with a slight orange tint, typical of Burgundian-style Pinot Noir. Aromas of dark cherries, red plums and a hint of nutmeg. On the palate, notes of blackberries and dark chocolate with smoky and mineral notes in the finish.

Alc.	13.5%
RS	0.7 g/L
TA	6.5 g/L
pH	3.35