



Bill



PINOT NOIR 2006

ORIGIN

▣ The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST

▣ D.O	Casablanca Valley
▣ Clon	777
▣ Date	April 20 th
▣ Yield	4 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless Steel
▣ Fermentation period	25 days
▣ Aging	8 months in french barrels.

CHEMICAL ANALYSIS

▣ Alcohol	14,1
▣ PH	3,49
▣ Total acidity	6,36 g/L tartaric acid
▣ Residual sugar	2,8 g/L

TASTING NOTES

▣ Bright ruby red color is appreciated in the bottle. On the nose, intense notes of ripe cherry and strawberry are present. Subtle notes evocative of coconut and vanilla bean are present from its resting period in small oak casks. The palate is characterized by lush red fruit, with great length and approachable tannins. Our Bill Pinot Noir is driven by highly concentrated and multi-layered notes both on the nose and on the palate which makes it complex and elegant, yet easy to drink.

WILLIAM COLE VINEYARDS

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