



PINOT NOIR 2012

COMPOSITION

- Pinot Noir 100%

ORIGIN

Due to its proximity to the cold waters of the Pacific, the Casablanca Valley enjoys cool foggy nights and crisp, cloudless days. These ideal conditions help produce wines that have earned international recognition for outstanding quality.

HARVEST INFORMATION

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|------------------|--|
| □ Origin | Casablanca Valley |
| □ Date | May 15 th to 30 th |
| □ Yield | 8 tons/hectare |
| □ Harvest method | Hand picked |

WINEMAKING

- | | |
|-----------------------|-------------------|
| □ Destemming | 100 % |
| □ Fermentation period | 6 days |
| □ Fermented in | French oak barrel |
| □ Aging | 12 months |

TASTING NOTES

Our limited edition Pinot has a deep ruby red color with soft hues. The nose offers aromas of black tea leaf, sour cherries, and ripe raspberries. The pallet includes vanilla butter notes from light French oak aging, mineral notes, ample fruit and damp forest.

This is a fresh, feminine wine with vibrant acidity; ideal with beef carpaccio, grilled fish, and mushroom Ceviche. Serve at 14° C, decant.

CHEMICAL ANALYSIS

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|------------------|-------------------------------------|
| □ Alcohol | 13.4% by volume |
| □ pH | 3.63 |
| □ Total acidity | 5.36 g/L expressed in Tartaric acid |
| □ Residual sugar | 2.91 g/L |

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