



# Columbine Special Reserve

## PINOT NOIR 2011

### COMPOSITION

- Pinot Noir 100%

### ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

### HARVEST INFORMATION

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

### WINEMAKING

- |                       |                       |
|-----------------------|-----------------------|
| □ Destemming          | 100 %                 |
| □ Fermentation period | 6 days                |
| □ Fermented in        | Stainless steel tanks |
| □ Aging               | No                    |

### TASTING NOTES

A pale ruby red color. In the nose discover strong notes of cherries, nutmeg, cinnamon and hints of graphite lending minerality. On the palate our limited production estate pinot is light bodied with good acidity and medium persistence. The soft tannins permit intense fruit expression. Ideal for accompanying grilled fatty fish and pasta with seafood sauce Recommended serving temperature between 12-14°C, decant.

### CHEMICAL ANALYSIS

- |                  |                                     |
|------------------|-------------------------------------|
| □ Alcohol        | 13.0% by volume                     |
| □ pH             | 3.60                                |
| □ Total acidity  | 5.90 g/L expressed in Tartaric acid |
| □ Residual sugar | 3.20 g/L                            |



### WILLIAM COLE VINEYARDS

Fundo El Rosal s/n, Casilla 76, Casablanca Valley, Chile  
Phone: 56-32-215-7777 Fax: 56-32-215-6606  
wcv@wcv.cl - www.williamcolevineyards.cl