



Columbine Special Reserve

PINOT NOIR 2012

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 01th to 15th
- Yield 10 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 with salmon sashimi, grilled mushrooms and grilled fish. Recommended serving temperature 12-14°C, decant.

CHEMICAL ANALYSIS

- Alcohol 14.3% by volume
- pH 3.65
- Total acidity 5.25 g/L expressed in Tartaric acid
- Residual sugar 3.44 g/L



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