



## Ventolera Pinot Noir 2012

*Limited Production*

### Denomination of Origin

**9,320 bottles**

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

### Terroir

**Climate:** Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

**Soil:** We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

### Vineyard

Vertical shoot positioning. It has a strict water control to moderate vigor and produces small berries. One bunch per shoot. 50% of fruit exposure.

### Yields

6 tons per hectare

### Vintage

This season registered higher temperatures than in previous years, which resulted in an earlier picking date, enhancing the fruitiness character.

### Tasting notes

This beautiful crafted and aromatic Pinot Noir delivers power and finesse, with luscious flavors of plum, raspberry and cherry.

On the palate, this wine is concentrated and elegant with a vibrant structure, dominated by fine grained tannins. Persistent, delivering a mineral long after taste.

### Harvest

March 6 (block 36), March 7 (block 4), March 12 (block 3).  
All hand-picked in 26-lb (12-kg) cases

### Aging

14 month in French oak barrels from Francois Freres and Dargaud & Jaegle coopers (Jupilles, Troncais and Fontainbleau, Central France.)

### Filtering

Unfined and unfiltered

### Basic Analysis

Alcohol: 14°  
pH: 3.38  
Total Acidity: 7.43 g/l  
Volatile Acidity: 0.63 g/l  
Residual Sugar: 3.86 g/l  
Dry Extract: 36.8 g/l  
CO<sub>2</sub>: 310 mg/l

Winemaker: Stefano Gandolini

[www.ventolerawines.com](http://www.ventolerawines.com)