

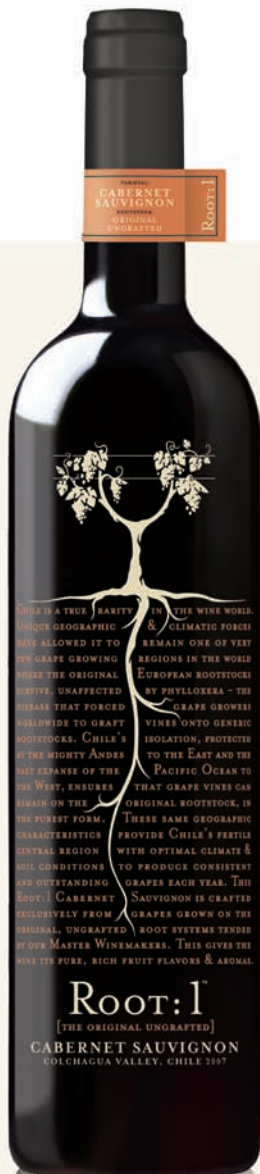
# Root: 1™

[THE ORIGINAL UNGRAFTED]

## Cabernet Sauvignon 2007

Chile's unique geography makes it one of very few grape-growing regions in the world where original European rootstock has been unaffected by phylloxera. While most vineyards around the world are planted on grafted rootstock, Root: 1 is grown on pure, ungrafted roots, producing a Cabernet Sauvignon with intense fruit flavor and authentic varietal character.

|                       |                                      |
|-----------------------|--------------------------------------|
| <b>APPELLATION:</b>   | Colchagua Valley, Chile              |
| <b>WINEMAKER:</b>     | Felipe Tosso                         |
| <b>WINERY:</b>        | Viña Ventisquero                     |
| <b>VINTAGE:</b>       | 2007                                 |
| <b>VARIETAL:</b>      | 85% Cabernet Sauvignon,<br>15% Syrah |
| <b>TOTAL ACIDITY:</b> | 5.3 g/L                              |
| <b>ALCOHOL:</b>       | 14%                                  |
| <b>pH:</b>            | 3.6                                  |



### VINEYARDS

Located along the Tinguiririca River between the massive Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry *El Suspiro* vineyards of Root: 1 are renowned for producing outstanding red wines with rich color, full body and varietal character. In this unique valley, the steep and rocky soil maintains moisture for the vines during the intense summer heat while the coastal mountains temper the cool maritime influences of the Pacific.

### VINTAGE NOTES

The 2007 vintage endured prolonged cool temperatures and drought-like conditions to produce some of the most rich and complex wine to date. The season's cold beginning gave rise to fewer flower buds which resulted in more concentrated fruit flavors and excellent structure. Warm days followed by very cool nights created greater complexity in the aromas and flavors. At the end of the season, the sustained cooler temperatures pushed out the harvest 10 days which allowed the fruit to develop perfect natural acidity and a deep ruby color on the vine.

### WINEMAKING

Due to the cool temperatures at harvest, grapes were handpicked 10 days later than normal, carefully sorted and crushed to prepare for fermentation. Each lot was aged in 50% American oak and 50% French oak for 12 months.

### TASTING NOTES

Rich ruby color with tastes of black cherry, full plum, soft vanilla and toffee notes. The silky tannins and good structure support a long complex finish.

### FOOD PAIRINGS

Root: 1 Cabernet Sauvignon artfully accompanies grilled red meats, ripe cheeses and savory dishes including spicy Italian and Mediterranean food.