

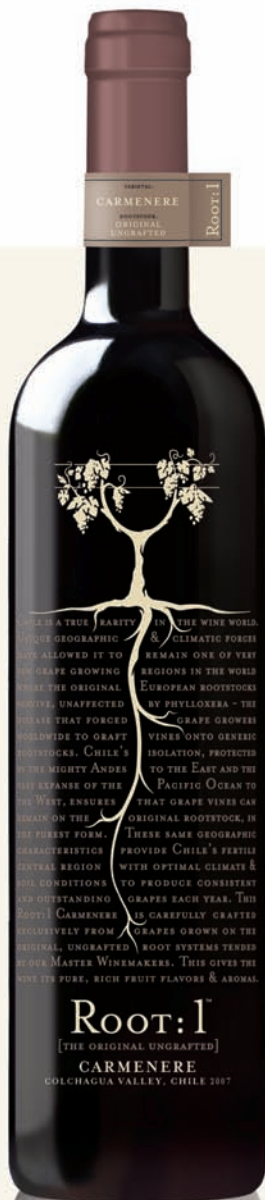
Root: 1™

[THE ORIGINAL UNGRAFTED]

Carmenere 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 Carmenere with intense fruit flavor and authentic varietal character.

APPELLATION:	Colchagua Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2007
VARIETAL:	75% Carmenere, 15% Cabernet Sauvignon, 10% Syrah
TOTAL ACIDITY:	5.2 g/L
ALCOHOL:	14%
pH:	3.5
RESIDUAL SUGAR:	5 g/L



VINEYARDS

Located between the massive Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry vineyards of *El Suspiro*, in the Peralillo area of the Colchagua Valley, are world-renowned for producing outstanding red wines with rich color, full body and varietal character. The steep rock 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 rich and complex wine. 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.

WINEMAKING

Fermentation was carried out in stainless steel tanks a few degrees cooler than normal to preserve the rich flavors and freshness of the fruit. The smooth texture and soft tannins were perfected through natural malolactic fermentation and 10 months in American oak.

TASTING NOTES

Deep red in color with gentle and silky tannins and rich flavors of ripe plum, blackberry, vanilla and spice.

FOOD PAIRINGS

Root: 1 Carmenere pairs well with pasta, vegetable soup, spicy entrees or grilled meats such as beef, lamb or pork. Its unique character makes it the perfect wine to pair with ingredients that are traditionally difficult to match such as garlic, bell peppers, fresh herbs and eggplant.