

Root:1™

[THE ORIGINAL UNGRAFTED]

Chardonnay 2008

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 Chardonnay with intense fruit flavor and authentic varietal character.

APPELLATION:	Casablanca Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2008
VARIETAL:	100% Chardonnay
TOTAL ACIDITY:	6.2 g/L
ALCOHOL:	13.5%
pH:	3.4
RESIDUAL SUGAR:	1.9 g/L



VINEYARDS

The fresh and balanced taste of Root: 1 Chardonnay is achieved by blending fruit from two estate vineyards: 85% from the Tapihue vineyards of the Casablanca Valley and 15% from the Lolol region of the Colchagua Valley. The cool coastal vineyards of Tapihue deliver bright, citrus flavors and characteristic Casablanca acidity while the granite soil of Lolol imparts hints of minerality and complexity to the final blend.

VINTAGE NOTES

Cool weather in the beginning of the 2008 growing season resulted in natural fruit concentration on the vine. The unusually warm temperatures in March precipitated early maturation of melon flavors and citrus aromas in the fruit allowing the complexity to deepen as temperatures normalized toward the end of the season.

WINEMAKING

Hand-selected grapes were macerated in stainless steel tanks for 8-12 hours and decanted for a full day to achieve maximum extraction of the bright fruit flavors. Soft hazelnut notes were added by aging 35% of the wine in French oak barrels for eight months and stirring the lees for the first six months. Final balance was achieved through malolactic fermentation of 20% of the wine.

TASTING NOTES

An expressive and balanced Chardonnay with melon, honey and toasted hazelnut flavors.

FOOD PAIRINGS

Serve Root: 1 Chardonnay as an aperitif or with light pasta, grilled seafood, chicken or salad dishes.