

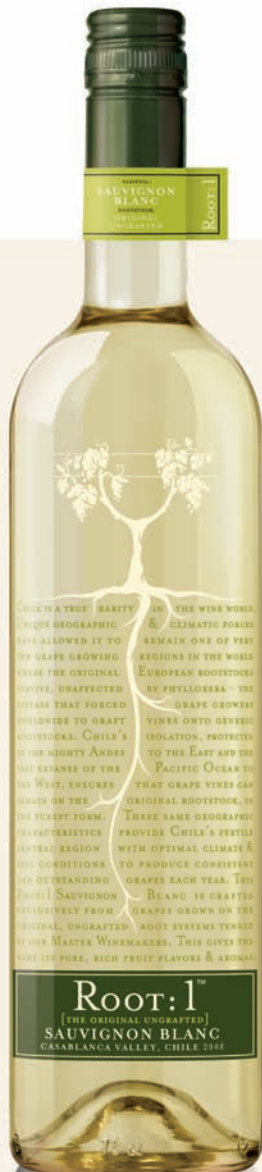
Root:1™

[THE ORIGINAL UNGRAFTED]

Sauvignon Blanc 2009

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 Sauvignon Blanc with intense fruit flavor and authentic varietal character.

APPELLATION:	Casablanca Valley, Chile
WINEMAKER:	Felipe Tosso
WINERY:	Viña Ventisquero
VINTAGE:	2009
VARIETAL:	100% Sauvignon Blanc
TOTAL ACIDITY:	6.9 g/L
ALCOHOL:	13.0%
pH:	3.1



VINEYARDS

Root:1 Sauvignon Blanc vineyards are located in Tapihue, a central portion of Chile's famed Casablanca Valley that sits less than 15 miles from the Pacific Ocean. Maritime breezes keep temperatures cool while the bright daytime sun encourages a lengthy growing season resulting in wines with bright, crisp flavors.

VINTAGE NOTES

Normal to cool weather early in the season resulted in natural fruit concentration on the vine and encouraged a long, slow maturation. Toward the end of the season, temperatures stayed cool in Casablanca, producing a rich Sauvignon Blanc with ripe citrus flavors and aromas of tropical passion fruit.

WINEMAKING

Fermentation was carried out gradually to maximize the extraction of the fruit and mineral aromas. After completing fermentation, the wine remained *sur lie* to broaden the palate richness.

TASTING NOTES

Fresh complex aromas of passion fruit, grapefruit and lime are balanced by crisp acidity and bright mineral notes that lead to a strong, clean finish.

FOOD PAIRINGS

Root:1 Sauvignon Blanc is an extremely food-friendly wine that pairs beautifully with rich cream sauces, grilled seafood, pork roast with vegetables, spicy Szechuan chicken salad and baked apple desserts.