



ALBAMAR PINOT NOIR

PINOT NOIR 2014

COMPOSITION

- Pinot Noir 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28 km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

HARVEST INFORMATION

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|------------------|--------------------|
| □ Origin | Casablanca Valley |
| □ Date | April 15th to 30th |
| □ Yield | 12 tons/hectare |
| □ Harvest method | Hand picked |

WINEMAKING

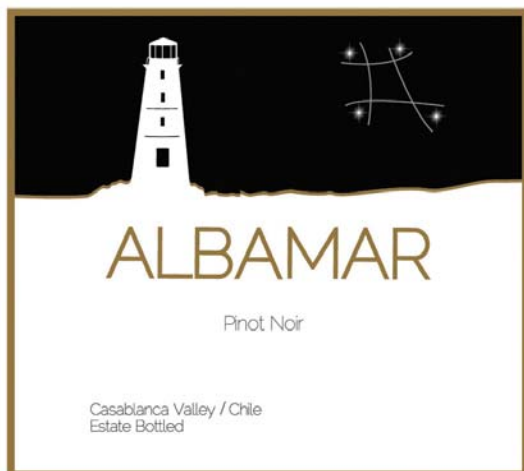
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| □ Destemming | 100% |
| □ Fermentation period | 5 days |
| □ Fermented in | Stainless Steel tanks |
| □ Aging | No |

TASTING NOTES

This estate Pinot Noir is cherry red with translucent ruby tints. On the nose are ripe red cherry fruit, damp earth, black tea and graphite. This wine is medium bodied with a semi persistent length. It is refreshing with balanced acidity and soft tannins. Ideal with mushroom risotto, crab chowder or a rich chocolate brownie. Recommended temperature between 12-14°C to serve.

CHEMICAL ANALYSIS

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|------------------|------------------------------------|
| □ Alcohol | 14.1% by volume |
| □ pH | 3.62 |
| □ Total acidity | 5.2 g/L expressed in Tartaric acid |
| □ Residual sugar | 2.1 g/L |



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