Prisma Pinot Noir 2018

This hand-harvested, 100% Pinot Noir is blend of four clones produced from a single vineyard located in the Casablanca Valley. The granite soils and cool, coastal climate produce a fresh, vibrant and aromatic wine. It shows bright red fruit notes of strawberry and cherry, with an underlying hint of oak, that leads to a lifted mid-palate and smooth, velvety finish.

Vintage: 2018
Varietal: 100% Pinot Noir
Case Production 12 pack: 12,000
Alcohol Content: 13.50%
Region / Location: Casablanca
Vineyard: Fundo Belén, 14 acres
Planted: Planted in 2004
Altitude: 600 feet
Farming Practices: Sustainable
Soil Type: Clay, Granitic
Trellis System: Vertical Shoot Positioning
Yield: 12,000
Stem Inclusion: None
Yeast: Selected
Winemaker: Ricardo Baettig
Élevage: 8 months in multiple size French oak barrels
Lees Contact:
Filtration Method: Light Cartridge filter
Maceration / Fermentation: Cold maceration in stainless steel, oak fermentation
UPC Code: 837571004447

PRISMA

The Prisma wines are made by Ricardo Baettig with estate fruit from the Lo Ovalle subregion of the Casablanca Valley. This coastal microclimate benefits from fog, large diurnal shifts in temperature, and its clay and granitic soil. Both the vineyard and the winery are certified sustainable. The Sauvignon Blanc comes from two different vineyards and is fermented and aged in stainless steel. The Pinot Noir is from 3 different clones that come from multiple blocks with different orientations from a single hillside vineyard. We believe that the Prisma bottlings offer great value and classic typicity.