

# Prisma Pinot Noir 2016

This hand-harvested, 100% Pinot Noir is blend of three 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: 2016  
Varietal: 100% Pinot Noir  
Case Production 12 pack: 10,000  
Alcohol Content: 13.50%  
Region / Location: Casablanca  
Vineyard: Fundo Belén, 14 acres  
Planted: Planted in 2004  
Altitude: 1,800 feet  
Farming Practices: Sustainable  
Soil Type: Clay, Granitic  
Trellis System: Vertical Shoot Positioning  
Yield: 10,000  
Stem Inclusion:  
Yeast:  
Winemaker: Ricardo Baettig  
Élevage: 8 months in multiple size French oak barrels  
Lees Contact:  
Filtration Method:  
Maceration / Fermentation: Cold maceration in stainless steel, oak fermentation  
UPC Code: 837571004447

# PRISMA

The Prisma wines are made from estate fruit from the Lo Ovalle subregion of the Casablanca Valley by Ricardo Baettig. This coastal microclimate benefits from fog, diurnal shifts in temperature, and the clay on granite 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.