

Prisma Rose 2018



Vintage: 2018
Varietal: 85% Pinot Noir, 15% Cinsault
Case Production 12 pack: 2,200
Alcohol Content: 13%
Region / Location: Casablanca
Vineyard: Quillay, 6 acres
Planted: Planted in 2004
Altitude: 1,000 feet
Farming Practices: Sustainable
Soil Type: Clay, Granitic
Trellis System: Vertical Shoot Positioning
Yield: 2,200
Stem Inclusion: None
Yeast: Selected
Winemaker: Ricardo Baettig
Élevage: 3 months in Stainless Steel Tank
Lees Contact:
Filtration Method: Light Cartridge
Maceration / Fermentation: 2 hour maceration, then 20 day ferment
UPC Code:

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.