

# Prisma Rose 2018

None



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: None

# 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.