

# Prisma Sauvignon Blanc 2017

This hand-harvested, un-oaked, 100% Sauvignon Blanc is produced from a blend of two Casablanca Valley vineyards: Belén and El Principal. The sandy, clay soils and cool, coastal climate contribute to a bright, fresh character in the wine. Citrus notes of lemon, lime, and grapefruit, combined with a mineral undertone lead to a crisp, elegant, and well-balanced finish.



Vintage: 2017  
Varietal: 100% Sauvignon Blanc  
Case Production 12 pack: 12,000  
Alcohol Content: 13.00%  
Region / Location: Casablanca  
Vineyard: Belén, and El Principal, 18 acres  
Planted: Planted in 2004  
Altitude: 1,640 - 2,000 feet  
Farming Practices: Sustainable  
Soil Type: Sandy, Clay, Granitic  
Trellis System: Vertical Shoot Positioning  
Yield: 12,000  
Stem Inclusion: none  
Yeast: Selected  
Winemaker: Ricardo Baettig  
Élevage: Stainless Steel  
Lees Contact:  
Filtration Method:  
Maceration / Fermentation: Cold soak, low temp. fermentation  
UPC Code: 837571004445

# 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.