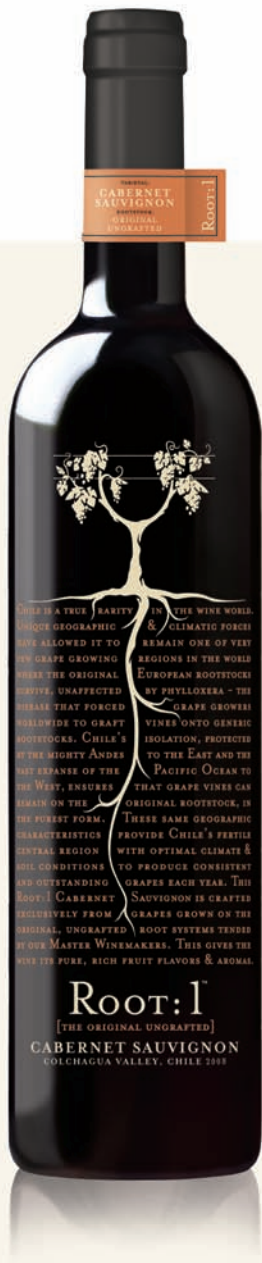


# Root:1™

[THE ORIGINAL UNGRAFTED]

## Cabernet Sauvignon 2008

Chile's distinctive geography makes it one of very few grape growing regions in the world where original European rootstock has been unaffected by phylloxera. While most vineyards around the world are planted on grafted rootstock, Root:1 wines are grown on original, ungrafted roots, producing wines with intense fruit flavors and authentic varietal character.



<b>APPELLATION:</b>	Colchagua Valley, Chile
<b>WINEMAKER:</b>	Felipe Tosso
<b>WINERY:</b>	Viña Ventisquero
<b>VINTAGE:</b>	2008
<b>VARIETAL:</b>	82% Cabernet Sauvignon, 18% Syrah
<b>TOTAL ACIDITY:</b>	5.4 g/L
<b>ALCOHOL:</b>	14.2%
<b>pH:</b>	3.6

### VINEYARDS

Located between the massive Andes Mountains and the low coastal mountains of the Pacific Ocean, the warm and dry vineyards of *El Suspiro* in Peralillo are world-renowned for producing outstanding red wines with rich color, full body and varietal character. The steep rock soil maintains moisture for the vines during the intense summer heat while the coastal mountains temper the cool maritime influences of the Pacific.

### VINTAGE NOTES

2008 was a record-breaking year in Colchagua Valley. Although budding was initially delayed due to a long, cold winter, the summer months sustained unusually high temperatures that concentrated the fruit on the vine. Dry, drought-like conditions required irrigation to begin earlier than normal which encouraged small, thick-skinned grapes with intense flavors and a deep rich color. At night, the cool ocean breeze enhanced the acidity and sugars of the fruit and imparted a natural balance to the wine. The confluence of these extreme conditions resulted in some of the best wine to date.

### WINEMAKING

Grapes were harvested between the second and third week of April, hand sorted and crushed in stainless steel tanks for cold maceration (8-10 °C). Based on the individual development of each lot, total maceration lasted between 15 and 20 days. Fermentation occurred at 23-26 °C and included two to three pumpovers per day ensuring maximum fruit extraction. All lots were aged for 12 months in American (50%) and French (50%) oak.

### TASTING NOTES

Rich ruby color with aromas of ripe berries and soft plum are followed by tastes of black cherry, soft vanilla and dark chocolate. The silky tannins, strong balance and good structure support a long complex finish.

### FOOD PAIRINGS

Artfully accompanies grilled meats, ripe cheeses, Italian and Mediterranean cuisine and chocolate.