

# Prisma Pinot Noir 2019

This hand-harvested, 100% Pinot Noir is blend of four 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: 2019  
Varietal: 100% Pinot Noir  
Case Production 12 pack: 12,500  
Alcohol Content: 13.50%  
Region / Location: Casablanca  
Vineyard: Fundo Belén,  
Planted: Planted in 2004  
Altitude: 600 feet  
Farming Practices: Sustainable  
Soil Type: Clay, Granitic  
Trellis System: Vertical Shoot Positioning  
Yield: 4 tons/acre  
Stem Inclusion: None  
Yeast: Selected  
Winemaker: Prisma  
Élevage: 8 months in multiple size French oak barrels  
Lees Contact:  
Filtration Method: Light Cartridge filter  
Maceration / Fermentation: Cold maceration in stainless steel, oak fermentation  
UPC Code: 837571004447

# 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.