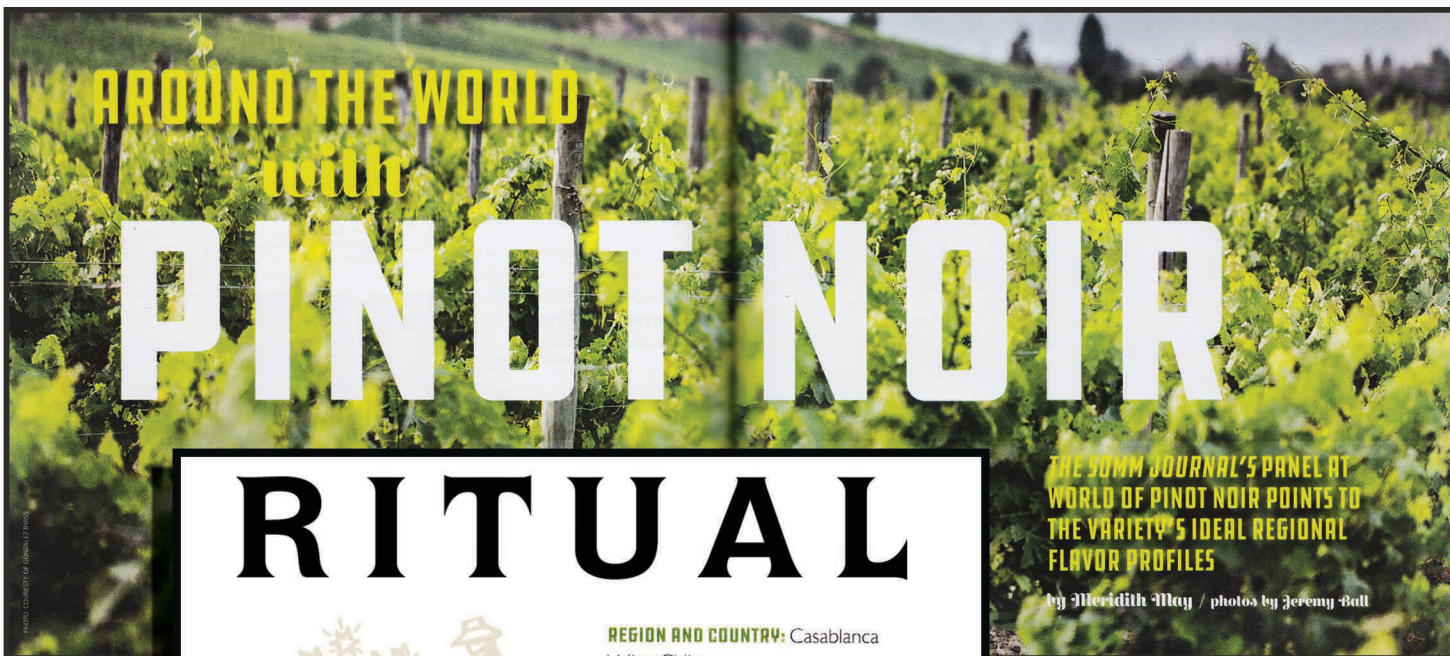


# THE SOMMELIER JOURNAL

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THE SOMMELIER JOURNAL'S PANEL AT WORLD OF PINOT NOIR POINTS TO THE VARIETY'S IDEAL REGIONAL FLAVOR PROFILES

by Meredith May / photos by Jeremy Ball

## RITUAL

**REGION AND COUNTRY:** Casablanca Valley, Chile

**THE WINE:** Ritual 2015 Pinot Noir (SRP \$20)

**THE PANELIST:** Allyson Gorsuch, *The Somm Journal*

Casablanca Valley is one of Chile's cooler growing regions, fewer than 20 miles from the Pacific. Cool morning fog and chilly nights—with winds coming from the Antarctic—affect the taste profile of the grapes grown here, surrounded by 6,000 acres of native forest. Organic farming and minimalist wine-making meld site and technique in this Pinot's production. Winemaker Rodrigo Soto works with consultant Paul Hobbs to craft Ritual's defined style.

With its expressive spiced plum brandy and raspberry nose, the wines overdelivers in value with a light and ethereal attitude that packs in plenty of red fruit, cola and coffee bean notes. Aged in French oak (20% new) for 11 months. Native yeast fermentation increases its depth and intensity. Imported by González Byass USA.

