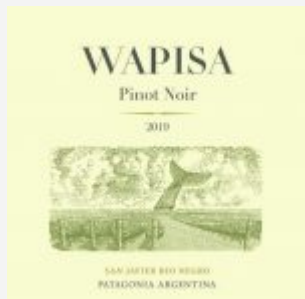


Wapisa Pinot Noir Argentina 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Pinot Noir

GEOGRAPHY Not Europe

COUNTRY Argentina

LARGER REGION Southern Region

SMALLER REGION Patagonia

Rationale

When it comes to Pinot Noir, South America is not necessarily the first area that comes to mind— though this line of thought is increasingly being challenged. Argentina has a surprisingly long history with the grape, particularly so in Patagonia; in what is the amalgam of the Rio Negro, Neuquén, and Chubut provinces. The arrival of rail travel into the south from the north in the 1930s provided motivation to grow winegrapes. Pinot Noir planted in Rio Negro was one of the first and more successful efforts with documented vineyards still in operation today, dating from the early-1930s, though more commercial efforts began thirty or so years later.

The Alto Valle del Rio Negro is the epicenter for the great region— home to the oldest vines. Patagonian winds moderate the climate, and the heavy soils of these older vineyards allow for an elegant and subtle style that lead some to compare its bottlings with that of Pinot Noir from Burgundy. The nights are especially cold and during the day, there is an excellent solar irradiance resulting in thicker skins with refined, velvety, and intense tannins.

Wapisa the only Coastal Winery in Patagonia, and it is the only winery in Argentina to age wines under the sea. Really. Located in San Javier, Rio Negro, Patagonia, Argentina, the winery is just 25 miles from the Atlantic Ocean and the only winery that exists in this unique coastal terroir. “Wapisa” is the indigenous Patagonian word for “whale.”

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Cranberry • Red Raspberry • Red / Sour Cherry • Strawberry
Condition: Fresh, Ripe

BLACK FRUIT Black Raspberry • Black Cherry *Condition: Fresh*

CITRUS FRUIT Orange • Tangerine *Condition: Fresh Part: Peel / Zest*

FLORAL Hibiscus • Rose *Condition: Fresh*

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Tomato Leaf • Ginger / Root

HERBAL Tea Leaf / Bergamot • Basil • Laurel / Bay Leaf

OTHER SPICES Sassafras • Licorice (Red)

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

CHEMICAL COMPOUNDS Oxidation