

## ESTATE COLLECTION RESERVA CHARDONNAY 2012

### VITICULTURE

**Vineyard:** The grapes for this wine come from two vineyards in the Colchagua Valley. The first is located at the San Carlos Estate near Cunaco and the second in the Nancagua sector. The blocks of this vineyard are 22 years old on average.

**Soil:** Alluvial, extraordinarily porous sandy-clay soil with good drainage capable of effectively managing water delivery to the vines throughout the year.

**Climate:** The 2012 harvest was influenced by the La Niña phenomenon, which reduces the ocean's surface temperature and causes lower than normal precipitation and higher than normal temperatures. Temperatures were normal in spring of 2011–2012, with no frost. Temperatures later rose and were very high during February and March and even into late April and early May. The resulting wines were concentrated, and had silky tannins, good color, and very intense fruit.

**Vineyard management:** Both vineyards are planted to a density of 3,300 vines per hectare and trained to a low vertical shoot position. The vines are double-Goyot or cane-pruned. Extra shoots are removed in the spring and early summer. In mid-February some leaves were pulled from the inside of the canopy to improve ventilation.

### VINIFICATION

**Variety:** 97% Chardonnay, 3% Viognier

**Harvest:** The grapes from the San Carlos Estate were machine harvested from March 6 to 12. The fruit was picked at night to maintain its low temperature and prevent oxidation. The grapes from Nancagua were hand picked from March 14 to 19.

**Vinification:** 50% of the grapes underwent reductive vinification, with the must protected from the air at all times. The grapes were destemmed and crushed into a maceration tank for a pre-fermentation cold soak at 8°C (46°F) for 8 hours to extract aromas and flavors from the skins. This percentage contributes fresh and fruity qualities to the wine. The remaining 50% underwent oxidative vinification in which the grapes were whole-cluster pressed and the must exposed to oxygen, which allowed the phenols to oxidize to prevent bitter or overly dry flavors in the finished wine. The wine was fermented at 16°–17°C (61°–63°F) with selected yeasts. Once fermentation was complete. The lees were stirred in the tank once per week for 1.5 months to enhance volume and creaminess on the palate.

The wine was not oak aged.

### LABORATORY ANALYSIS

Alcohol: 14.3% vol.

pH: 3.45

Total Acidity: 6.02 g/l

Residual Sugar: 2.9 g/l

Volatile Acidity: 0.42 g/l

### TASTING NOTES

Greenish-yellow in color, this wine displays pure, fresh aromas with marked minerality and notes of white and citrus fruits, melon and just-picked apples, along with subtle floral notes. The harmonious and well-balanced palate shows good volume, freshness, and fruit leading to an enjoyable mineral finish.

### CELLARING POTENTIAL:

Enjoy immediately or hold for 3 years.



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