

Estate Collection Chardonnay 2010

VITICULTURE

Vineyards: The grapes come from 2 vineyards in the Colchagua Valley. The first is in the San Carlos Estate near Cuncao, and the other is in the area known as Peor es Nada, which is east of Chimbarongo toward the Andes. These parcels have an average age of 20 years.

Soils: Alluvial, sandy-clay soils with very good drainage, extraordinarily porous, with very good ability to administer the water to the plant throughout the year.

Climate: Average annual precipitation of 600 mm (23.6 in) during the winter months. The summer is dry, with hot days and cold nights. The temperatures are influenced by Pacific Ocean breezes and winds from the Andes Mountains.

Vineyard Management: Both vineyards are planted to a density of 3,300 vines per hectare and trellised to a low vertical shoot position. The former is double guyot pruned, and the latter is spur pruned. Extra shoots are removed in the spring and early summer. In mid-February some leaves were pulled from the interior of the canopy as well as from the east-facing side to improve ventilation around the bunches and allow the morning sun to reach the fruit to increase the creaminess of the finished wine.

Variety: Chardonnay 100%

Harvest: The grapes from the San Carlos Estate were machine harvested from March 21 to 26. The fruit was picked at night to maintain its naturally low temperatures and prevent oxidation. The grapes from Peor es Nada were hand picked from April 8 to 13.

VINIFICATION

Vinification Techniques: 50% of the grapes were vinified reductively to keep the must protected from oxygen at all times. They were destemmed and crushed into a maceration tanks and underwent a pre-fermentation cold soak at 8°C (46°F) for 8 hours in order to extract aromas and flavors from the skins. This percentage contributes fresh and fruity characteristics to the wine. The remaining 50% was vinified oxidatively; the bunches were direct pressed without protection from oxygen which allowed the phenols to oxidize, resulting in a finished wine with more volume and complexity. The wine was fermented at controlled temperatures with selected yeasts. Once the fermentation was complete, the lees were stirred in the tank once a week for 2 months to further increase the volume and creaminess on the palate. This wine has no oak treatment.

LABORATORY ANALYSIS

Alcohol: 13.9 %vol

pH: 3.31

Total Acidity: 5.4 g/L

Residual Sugar: 3 g/L

Volatile Acidity: 0.32 g/L

TASTING NOTES: Greenish-yellow in color with pure, fresh aromas that recall minerals and notes of melon, ripe banana, and apple. The fresh palate has good volume and very good harmony and balance that lead to a subtly mineral finish.

AGING POTENTIAL Drink now.

OUR SOMMELIER RECOMMENDS

Enjoy this wine with seared tuna with honey-glazed, cumin-scented vegetables. It is also delicious with gnocchi with smoked salmon sauce or mild cheeses. Best served at 12°–13°C (54°–55°F).



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