



# HARVEST REPORT 2017

## INTRODUCTION

The 2016–2017 season began with relatively normal temperatures and precipitation in the winter, with rainfall concentrated in the month of July. August and September were dry with higher temperatures, which resulted in budbreak taking place very evenly and 10–15 days earlier than normal.

The high temperatures continued throughout spring and early summer, which presented ideal conditions for flowering, fruit set, and veraison, all of which were very even and short in all of our vineyards in the Colchagua Valley.

Summer was marked by a number of heat waves with maximum temperatures that reached nearly 40°C. This caused the plants to stop working, which was good in that it prevented the loss of acidity that the high temperatures would otherwise cause.

I would say that this year's harvest had two major moments. The first was the fresh-fruit phase at the end of February, primarily for the varieties that ripen earlier. The second was the ripe-fruit phase in late April, when the later-ripening varieties were harvested.

Yields were approximately 13% lower this year, and this is primarily explained by two factors. The first is the result of poor floral induction in the previous season due to a cold, damp spring that resulted in a decrease in the number of berries produced per bunch this year. The second was a decrease in the weight of the bunches and berries, primarily due to a bit of dehydration that was not visually perceptible. The upside of this is that the berries were smaller and more concentrated, which in turn resulted in very fresh and lively wines with good structure and smooth, round, velvety tannins, especially in the grapes that were harvested earlier in the season.







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## EL OLIVAR

It is important to emphasize that this vineyard has shown a steady increase in quality in recent years. In general, all of the varieties have been improving and producing wines with character, good structure, and fruity expression, as well as very interesting complexity and characteristics from the rocks.

With respect to the forest fires that affected much of Chile's central zone, one was close to the El Olivar Vineyard, so we performed all of the analyses necessary to determine whether there might be any damage to the wine. Fortunately, the smoke did not produce any major problems, and this was confirmed upon tasting the finished wines. It bears mention that in accordance with the industry, only approximately 2–3% of Chilean wines have a problem with smoke.

We began harvesting our Syrah on February 23, the Malbec on March 7, and the Carmenere on April 11. On average, the harvest in this vineyard was 20–30 days early.

## LA CAPILLA

We have Cabernet Sauvignon and Carmenere planted at La Capilla.

Following this season's trend, we began harvesting the Cabernet Sauvignon approximately two weeks early on March 17. Unlike the prior months, the maximum temperatures dropped in March, which allowed us to wait a bit for optimal ripeness without risking dehydration. We stopped and waited another 10–12 days until the tannins were soft and round.

We picked the all of the Carmenere between April 17 and 19, about two weeks earlier than usual.







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Malbec bunch with red stump



Wine Pumpover

## SAN CARLOS DE CUNACO

Budbreak was extraordinarily even and about a week earlier than usual.

Although there was no significant precipitation during the winter, a 45-mm rainfall in mid-October uniformly dampened the soil and generated optimal moisture conditions, especially for the period between flowering and fruit set. This in turn created less need for later irrigation, and in fact, we irrigated only once or twice this year depending on the variety and soil. As a result of these conditions, the uniformity observed during budbreak continued through flowering, fruit set, and even veraison, which was key to the quality of the final wines. In a normal year veraison lasts approximately two or three weeks in a particular block, but this year it took just one week.

As in our other vineyards, the harvest began about two weeks earlier than normal. We began with the Sauvignon Blanc on February 12, Chardonnay on February 16, Malbec (for rosé) on February 19, and Viognier on February 23.

We began picking the red varieties, specifically the Malbec and Cabernet Sauvignon on March 15 and 17, respectively, but then we decided to wait -as we did in La Capilla- and began again 10 - 15 days later.

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