



Chardonnay

WILD FERMENT

2008

Composition:	100% Chardonnay
Appellation:	Casablanca Valley
Alcohol:	14% by vol.
pH:	3.2
Total Acidity:	6.3 g/l (tartaric acid)
Residual Sugar:	2.4 g/l



VINEYARD

The grapes for our 2008 Chardonnay Wild Ferment come from our La Escultura Estate, located west of Santiago, just 32 km (20 miles) from the Pacific Ocean in the heart of the Casablanca Valley. The area's coastal influence moderates temperatures during the ripening period, and the cool sea breezes encourage the grapes to ripen easily and gradually, which conserves their aromas and flavours and ensures desirable levels of acidity. These conditions make the Casablanca Valley a privileged place for producing cool-climate varieties such as Chardonnay. The vines were planted in 1997 with 96, 458 and Mendoza clones, which produce different styles of fruit that enhance the complexity of the final blend. The vertically positioned, drip-irrigated vineyards are planted on low-vigour clay and sandy-loam soils.

Climate: Mild summer days with morning fog and cool afternoon breezes. Rainfall occurs mainly in winter.

Soil: Fine clay and sandy-loam textured soil with low vigour potential.

VINTAGE NOTES

Picking Date: Third week of March to third week of April 2008

Historic Averages:

- Heat Summation (Oct-Apr): 1,433 degree days
- Mean Temperature (Oct-Apr): 16.8°C /62°F
- Temperature oscillation (Oct-Apr): 16.5°C /29.7°F
- Rainfall (year round): 448 mm /17.6 inches

The winter of 2007 was one of Chile's coldest and driest in 40 years, which had a number of consequences for the 2008 vintage. Spring soil moisture levels were lower than in previous years, which provoked a uniform but slow budbreak 10–15 days later than in the previous season. From January onward the Casablanca Valley observed high temperatures that reached 32°C (90°F), although those registered from December through April were generally very close to the historic averages. The season's final heat summation was 1,433 degree days, just 1.7% lower than the historic average of 1,456 and 2.2% higher than the previous season's 1,401 degree days. Vineyard management techniques include open canopies without water restriction, moderate fruit loads, and harvesting later than usual to ensure healthy grapes with good acidity, freshness, and intensity.



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WINEMAKING

The grapes for the 2008 Chardonnay Wild Ferment were hand-picked into 14-kg boxes early in the morning and transported to the winery while they were still cool. The bunches were rigorously sorted to guarantee optimum fruit quality and then gently whole-cluster pressed. The must was cold decanted in stainless steel tanks in order to ferment with clean musts. Wild fermentation occurs through the use of native yeasts, and since they are not selected by technological criteria (SO₂ resistance, alcohol resistance, etc), they experience higher stress during fermentation. This and the presence of more strains during wild fermentation produce different concentrations and by-product proportions, which lends distinctive flavours—and therefore more complexity—to the wine. Fermentation took place at 14°–22°C (57.2°F–71.6°F), and approximately 50% of the final blend was further enhanced by malolactic fermentation. The entire blend was aged on its lees for 8 months in French oak barrels, 21% new, and the wine was cold settled for 2 weeks at -3°C (26.6°F).

WINEMAKER'S COMMENTS

Light yellow in colour, with tremendously attractive, complex aromas. The complex, multi-layered nose combines mineral notes with expressive tropical fruits. The effect is fresh and elegant, with toasted notes from oak ageing. The palate features bright acidity that balances the lush and creamy texture that resulted through its malolactic fermentation. Ends with a long, lingering, and pleasing finish.