

ERRAZURIZ

FAMILY WINES SINCE 1870

White Blend VALLE DE ACONCAGUA 2011

Appellation:	Valle de Aconcagua
Composition:	55% Roussanne 30% Marsanne 15% Viognier
Alcohol:	14.0° by vol.
pH:	3.26
Total Acidity:	7.24 g/l (tartaric acid)
Residual Sugar:	3.45 g/l



VINEYARD

The grapes that go into our 2011 Errázuriz White Blend come from our Ocoa vineyard, located 50 kilometres from the Pacific Ocean in the intermediate section of the Valle de Aconcagua. This vineyard has a generally drier climate and greater daily temperature variation than those closer to the coast. The average annual temperature is 15°C and precipitation increases with altitude, varying between 250 and 300 mm. The soils are of colluvial origin and were formed by washes and mud deposits. They are composed of a shallow stratum of loam texture that lies over a matrix of subsoil, also loam, with 30% stones. Due to its texture, it has excellent drainage and delivers moderate vigour, which generates a balanced distribution of the canopy.

HARVEST NOTES

The 2010–2011 season was cold and yields were low, similar in both characteristics to the 2009–2010 season. This season differed, however, in that it was frost free and rainier, although the higher precipitation did not generally affect grape health. Based on what we observed in our vineyards, this can be summarized as a late season in terms of phenolic maturation and acidity, but generally early with respect to sugar accumulation. This resulted in white musts with very good acidity (high concentration of malic acid) that delivered fresh and juicy wines. Ocoa specifically registered average temperatures that were lower than the historic averages during much of the growing season due to maximum and minimum temperatures that were also lower than historic averages. December was the month with the greatest drops in percentages in minimum and maximum temperatures (16% and 6%,

respectively, in relation to the average of the past three seasons). In general, the curve of the heat summation was very similar to that of the previous season, although it was lower than the 2008–2009 season. Only December registered a higher heat summation than the previous season. The accumulated Degree Days for January were the lowest in the past three years (278.3 DD). Both of and March were similar in accumulated DD. The total heat summation for the season was 1,380 DD, which is 7 DD higher than the previous season, but 67 DD lower than the historic average (1,447 DD).

WINEMAKING

The grapes were picked during the early hours of the morning and then carefully transported to the cellar in small 14-kg boxes. The fruit did not undergo a pre-fermentation cold maceration, but rather was whole-cluster pressed immediately and left for a short decantation prior to fermentation. Each variety was vinified separately, and 30% of the total was fermented in second- and third-use French oak barrels. The remaining juice was fermented in stainless steel tanks at 12°–15°C with yeasts that were especially selected for their ability to heighten aromatic compounds at low temperatures. This wine remained in stainless steel tanks and French oak barrels for 6 months, and 30% underwent malolactic fermentation.

ERRAZURIZ

FAMILY WINES SINCE 1870

White Blend

VALLE DE ACONCAGUA

2011

WINEMAKER'S COMMENTS

This wine presents a bright yellow colour with greenish highlights. The fresh and tremendously complex aromatic profile features the typical notes of the Roussanne variety, such as honeysuckle, hawthorn, pear, honey, and almonds, along with Marsanne notes of spices, dried apricot, quince, honey, lychee, and liquorice. The palate offers interesting volume with refreshing acidity, good nerve, and a persistent finish. This is a unique wine that will increase in complexity with bottle aging for the next 7–8 years, as it gains notes of beeswax and nuts (almonds, walnuts, and hazelnuts).