



DON MAXIMIANO

Founder's Reserve



VINTAGE:	2006
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	85% Cabernet Sauvignon, 10% Cabernet Franc, and 5% Petit Verdot
ALCOHOL:	14.5°
PH:	3.49
TOTAL ACIDITY:	6.08 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.48 g/L
AGEING:	18 months in French oak, 100% new

VINEYARD

The Don Maximiano Vineyard is located in the Aconcagua Valley, a region that features an extended dry season with moderately warm summer days cooled by soft afternoon breezes from the Pacific Ocean.

The Cabernet Sauvignon selected for this vintage was sourced from the Max I, II and V vineyards of the Don Maximiano Estate. The Cabernet Franc and Petit Verdot come from Max I.

The vineyards are planted on 5°-25° slopes that face north and northeast. The soils of the Max I vineyard consist of a thin layer of pulverized granite, while those of Max II are of colluvial origin with 30-40% stone compound. These soil profiles ensure excellent drainage and a low-to-medium vigour potential for the vines, which results in an excellent balance between vegetative growth and crop load. Max V's deep alluvial soils with 50% stones provide excellent drainage and produces well-balanced vines of moderate vigour.

The vines are trellised to vertical shoot position and are spur or cane pruned depending on the variety and the terroir. Aerial photography allows us to divide the vineyard by vigour and harvest in accordance with the progress of maturation in each specific lot.



VINTAGE NOTES

Comparing the monthly temperatures from October 2005 to April 2006 with the previous 2004–2005 season, reveals that it was a cold season. The difference was evident by December, when the average high temperatures dropped to approximately 4°F below the historic average for that month. This situation delayed the onset of the different phenological stages (elongation of shoots, flowering, fruit set, and veraison) by approximately 10 days, which in turn led to a slower ripening process. As a result, the 2006 Cabernet Sauvignon conserved very good levels of acidity and aromatic profiles of elegant fresh fruit and spice. The key to the season was patience and waiting for the right moment to harvest. This was aided by a warmer-than-normal April, which led to wines with ripe, well-rounded tannins.

Fortunately we were not affected by precipitation, except for a half inch of spring rain in November that did not alter the health conditions of the vineyard.

VINIFICATION

The grapes were carefully selected on a sorting table, where all plant matter, such as leaves and stems were removed to ensure the fruit character in the wine. The grapes were fermented in stainless steel tanks at 24°–30°C (67.5°–86°F), depending on the desired level of extraction and seasonal conditions, such as microbiological load and potential alcohol.

During fermentation, 3 pumpovers were carried out daily at 0.5 to 1.5 times vat volume, according to the desired extraction level. Maceration lasted 17 to 32 days at 20°C–26°C (68°F–79°F), depending on the development of each lot in order to extract maximum flavour and colour.

All of the lots were aged for 18 months in French oak barrels (100% new), and fining occurred naturally as the wine settled during this time.

To best express the terroir of the Aconcagua Valley and of the Don Max vineyards, small amounts of Cabernet Franc and Petit Verdot were added to the final blend to maximize complexity and quality.

WINEMAKER'S COMMENTS

Intense ruby red in colour, this wine boasts a distinctive nose with aromas of cassis, truffles, black fruits, such as blueberry, along with delicate balsamic notes, black pepper, green olives, and a light touch of chocolate that lends great complexity.

Black currant and blackberry come through on the palate along with a touch of toast. Firm tannins integrate well with the oak, and pleasing acidity lends freshness and elegance. This is a well-structured wine with a long finish that will continue to soften and gain complexity in the bottle.

