

WINE: DON MAXIMIANO FOUNDER'S RESERVE

YEAR: 2004

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 high day-night temperature differential average of 19°C (65,3°F) in the weeks before harvest trigger a high concentration of polyphenols (anthocyanins), creating wines with great colour intensity.

The Cabernet Sauvignon selected for this vintage is sourced from the Max I, II and V vineyards of the Don Maximiano Estate, which were planted in 1978 (Max I) and 1993 (Max II & V). The Shiraz was sourced from Max V and the Cabernet Franc and Petit Verdot are from Max 1.

The vineyards are planted on 5°-25° slopes facing north and northeast.

The soils of the Max I vineyard consist of meteorized granite, while those of Max II are of colluvial origin with 70% stone compound. These soil profiles ensure excellent drainage, which is expressed in the low to medium vigour of the vines, with an excellent balance between vegetative growth and crop load. The deep, alluvial soils of Max V with its 50% stones provide excellent drainage conditions, producing vines of moderate vigor and very balanced vineyards.

The vines are trellised in a vertical shoot position and are spur or cane pruned depending on the variety and the terroir. Canopy management seeks to ensure excellent fruit exposure, creating a microclimate in the fruit zone and the low yields (from 3 to 6 tons/ha or 1.2-2-4 tons/acre) that result in ripe tannins and ripe fruit flavours. The use of aerial photography (an instrument that was first used in 2003) allows us to divide the vineyard according to vigor. This way we are able to harvest depending on the progress of maturity of each specific lot, reaching an even ripening of our grapes.

ALTITUDE: Max I (550 meters/1,804 ft. above sea level); Max II (580 meters/1,903 ft. above sea level); Max V (600 meters/1,960 ft. above sea level).

CLIMATE: Mediterranean climate with winter rainfall and a long dry season.

SOIL PH: 7.5

VINTAGE NOTES:

PICKING DATE: 1st week of April for Max I & 3rd week of April for Max II and V.

HISTORIC AVERAGES:

HEAT SUMMATION (OCT-APR): 1,727 degree days (19°C/66.2°F cut-off).

MEAN TEMPERATURE (OCT-APR): 18.9°C (66°F)

TEMPERATURE OSCILLATION (OCT-APR): 18.5°C (65.3°F)

RAINFALL (YEAR ROUND): 250 mm/9,8 inches

The 2003-2004 growing season presented more challenging conditions than in 2002-2003. Chilean vines are well accustomed to high temperature variations, with warm days cooled by soft afternoon breezes that blow inland from the Pacific Ocean to produce chilly nights. This season, however, the mean temperature (October to April) in the Don Maximiano vineyards was 0.6° (1.08°F) C higher than the average



APPELLATION:	Aconcagua Valley
VINEYARD SOURCE:	Don Maximiano Vineyard, Sector: Max I, Max II, Max V
COMPOSITION:	89% Cabernet Sauvignon 5.5% Shiraz 3% Cabernet Franc 2.5% Petit Verdot
ALCOHOL:	14.5 % by vol.
PH:	3.59
TOTAL ACIDITY:	5.52 g/l (tartaric acid)
RESIDUAL SUGAR:	2.2

of 18.9°C (65.1°F), and in March temperatures rose from their normal range of 28-30°C (82-86°F) to around 33°C-36°C (91-97°F). These high temperature conditions may have stagnated physiological activity at some point, prompting a playoff between excessive sugar and tannin ripeness. In normal years our vineyard management includes two passes of fruit-zone leaf plucking –one before veraison on the morning-exposed side and another three or four weeks before harvest on the afternoon-exposed side of the canopy. This season, the appropriate conditions for the second pass never came. Concern for sunburn led us to postpone it, and in the end we only did this second pass for a few lots of Carmenère and not for Cabernet Sauvignon.

Rainfall between March and April was 66 mm (2.6 inches), an unusually high amount for this region at that time of the year. However, timely treatments combined with proper vineyard practices to improve solar exposure and air circulation in the fruit zone allowed us to reach harvest with healthy fruit. The grapes reached their peak ripeness from late March to late April, depending on the clone and sector.

The volumes harvested in our Don Maximiano vineyard were particularly low this season, reaching 10-12% below our already-low targets.

Ultimately, the quality of our 2004 wines was good, and the personality, style and tipicity of the wines reflect the unique conditions of this growing season. Unlike the 2003 wines, which stood out for their robust structure, this season's wines are more complex and elegant, with a more European feel to them with less body, but more subtlety and elegance. Our Don Maximiano 2004 is notable for its notes of cedar, tobacco, sweet spices and black fruit more than its red fruit, and its complexity is enhanced by the Shiraz, Cabernet Franc and Petit Verdot in the blend.

WINEMAKING:

The grapes were carefully selected on sorting tables. All kinds of plant material, leaves and stems are removed in order to promote the fruit character in the final blend. The grapes were fermented in stainless steel tanks at temperatures that range from 24° (67.5°F) to 32°C (90°F), depending on the desired level of extraction and seasonal conditions (microbiological load, potential alcohol). During fermentation, 3 pumpovers were carried out daily at 0.5 to 1.5 times vat volume, also depending on the desired extraction level. Maceration lasted 20 to 30 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 lots were aged for 18 months in 100% new French oak barrels and fining occurred naturally as the wine settled during this period of time.

In an attempt to achieve the highest complexity and quality, this year for the second time dashes of Shiraz were added, and for the first time Cabernet Franc and Petit Verdot contributed to the blend.

WINEMAKER'S COMMENTS:

Our Don Maximiano 2004 has a deep ruby red colour and ripe, intense fruit on the nose, with notes of blackberry and cassis. The smooth, toasted character of cocoa beans and chocolate is given by the subtle use of French oak that accompanies this wine's aroma while respecting the fruit and delivering complexity.

The early palate is smooth but grows in volume and textural richness. This wine finishes with a wonderful balance of structure, freshness and elegance. The complementary caramel and coffee notes contributed by the wood add warmth and complexity. The Shiraz supplies juiciness and sweetness, the Petit Verdot acidity to boost freshness and the Cabernet Franc braces the Cabernet Sauvignon with its tannic structure. Decanting is suggested.