

MORE ACCOLADES FOR THE

# Chardonnay Wild Ferment 2007

**JAY MILLER: WINE OF THE DAY, BY  
THE WINE ADVOCATE ROBERT PARKER**

“The light gold-colored 2007 Chardonnay Wild Ferment is 100% barrel-fermented but with only 17% new oak where the wine remained for 10 months. It has an expressive bouquet of buttered toast, spiced apple, and white peach leading to a surprisingly elegant, medium-bodied Chardonnay with tangy flavors and a long, pure finish. It can be enjoyed over the next three years. Errazuriz has been making impressive strides under the inspired leadership of Eduardo Chadwick. He has gathered a superb team of viticultural and winemaking talent for Errazuriz as well as his luxury wine Vinedo Chadwick”.

**OZ CLARK: 250 BEST WINES 2010 GUIDE**

“This Chardonnay never lets me down. Not only does it show the richness and intensity of Chilean fruit –here marked by gentle peach and honeyed pineapple ripeness attractively flecked with lemon acidity– it also consistently displays the texture and mellow flavours of fermentation in good oak barrels that you usually only find on a regular basis in Burgundy: hazelnut syrup and oatmeal softness. And it also has something very precious – a sense of place, a sense of where it comes from”.

> *Viña Errazuriz recently presented its latest Technical Seminar in the UK, Chile and other countries.*

> *Vin Passion & Viña Errazuriz at the top in Japanese highest summit, Mount Fuji.*





15th VALLE DE ACONCAGUA SEMINAR

## *Viña Errazuriz committed to Education*

As part of its ongoing efforts to educate and inform the public about the excellent conditions in Chile in general –and the Valle de Aconcagua in particular– Viña Errazuriz recently presented its latest Technical Seminar in England. The seminar will also be offered in other European countries.

The 15th seminar focused on the Valle de Aconcagua and presented a transversal view of its conditions and virtues from the sea to the mountains. This year, Viña Errazuriz’s chief winemaker Francisco Baettig used

a new method for his presentation to respected wine writers, wine experts, and Masters of Wine in London, Dublin, Belfast and Holland during the month of September.

The seminar was also presented in Chile’s Hotel Ritz Carlton Santiago on October 1st, a particularly special occasion, as we also honored Francisco on his birthday.



VALLE DE ACONCAGUA SEMINAR AT HOTEL RITZ CARLTON, SANTIAGO.

VALLE DE ACONCAGUA SEMINAR IN LONDON.



## *Vin Passion & Viña Errazuriz at the top in Japan*

We are very proud to inform to all our friends around the world that Viñedo Chadwick conquered the Japanese highest summit, Mt. Fuji (3,776M - 12,388 ft).

The Vin Passion Mountain Club reached the summit of Japan’s highest and most

prominent mountain, an active volcano that last erupted in 1707.

This amazing effort and achievement reflects a great deal of passion that VP Mountain Club members hold toward not only in fine wines, but more specific in Viña Errázuriz premium wines.

Mount Fuji’s exceptionally symmetrical cone is a well-known symbol of Japan and it is frequently depicted in art and photographs, as well as visited by sightseers and climbers.

VP MOUNTAIN CLUB MEMBERS WITH THE “WE RESPECT TERROIR” FLAG, HANDMADE BY HIROSE SAN.