

GOOD TO KNOW

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New Winemakers blend

Errázuriz unveils "The Blend" Limited Edition

The Story

With "The Blend" Francisco Baettig, Errázuriz's Chief Winemaker, has been given carte blanche to create a wine using the different grape varieties grown at our estates in the Aconcagua Valley. Francisco believes in the potential of blending to create more complex wines through the combination of different characters and flavours. There are no specific varieties that will go into the wine each vintage.

The Terroir

The Blend is sourced from different parcels from our flagship Don Maximiano Estate located in the Aconcagua Valley, home to the main and oldest vines of Viña Errázuriz. A total of 125 hectares are planted in 5 blocks. The Estate is located 60 km from the ocean and 530 meters above sea level, at 32° 45' latitude and lies on the southern bank of the Aconcagua river. The vineyards enjoy abundant dry weather and sunshine. The heat summation ranges from 1,850 to 2,030 degree days (Winkler high zone II, low zone III). All the blocks are sloped facing the equator and the grapes are hand-picked between 135 and 160 days after bloom.

The soils are of colluvial origin and older, weathered granite. We have found four types of soil at Maximiano.

Appellation	: Aconcagua Valley
Vineyard Source	: Don Maximiano Estate
Composition	: 65% Cabernet Sauvignon 20% Shiraz 10% Sangiovese 5% Carmenère
Alcohol	: 14.5% by vol.
pH	: 3.67
Total Acidity	: 3.31 g/l (tartaric acid)
Residual Sugar	: 2.5 g/l



On the steep section of the Maximiano slope (22% to 45%), the soils are of shallow weathered granite with low to very low vigour and are suitable for Cabernet Sauvignon and Shiraz, which tend to generate potent tannins. Under the Maximiano slope, in the colluvial fan, on slopes of up to 20%, the soil profile features a shallow sandy loam on top of a rocky stratum. These blocks are planted with Cabernet Sauvignon, Carmenère and Merlot, which are characterized by long lived, elegant tannins. At the bottom of both the Maximiano slope and the colluvial cone is a loam layer from 45 to 90 cm deep on top of a rocky subsoil. These soils are medium to high vigour. This block is planted entirely with Cabernet Sauvignon. Also, at the bottom of the colluvial cone, is a clay, loam layer with a very high stone content of between 25% and 40%. The stones foster low water retention and excellent drainage, which contribute to low vigour. This block is planted with Cabernet Sauvignon and Syrah.

Sangiovese was selected from Las Vertientes estate, an 850 hectare property located 42 km from the Pacific Ocean coast. The variety was planted in the very rocky (80%) ancient river bed alongside the main creek crossing the property, producing wines of great richness and character.

The Winemaking

Each of the four varieties used in this Blend were carefully hand-picked at their peak between early April (Sangiovese) and mid-May (Carmenère) in 14 kilo boxes. The grapes were then sorted by a group of trained workers to remove any leaves, faulty clusters and other unwanted material leaving only the best clusters for the fermentation or vinification process. After the first selection, the clusters go through a destemmer and the berries fall onto a second sorting table where another team, of up to ten workers, select each berry ensuring that only the best fruit go into the tanks. This process enhances the quality by eliminating unwanted stems and leaves that give green characters and clusters that may have not developed, are green, or with fungus.

All lots were vinified separately between 26-30° Celcius and received four daily pump-overs with a total maceration time of 20-30 days. The resulting wines were aged separately, and approximately two-thirds of the final blend was oak-aged, mostly in French oak barrels for ten to fourteen months depending on the variety. Some of the lots underwent wild fermentation.

Francisco Baettig introduces
his new wine

“The Blend represents what I want to produce with the fruit from the Aconcagua”



What was the idea behind The Blend?

My idea is to craft a complex wine, each year different from the last. I aim to produce a wine that will reflect the potential of our terroir and at the same time be different from the classical wines from Chile. By including non-traditional grape varieties like Sangiovese and Shiraz, both grapes introduced to Chile by Errázuriz in the late eighties, and in the future potentially Mourvèdre and Grenache, etc... I want to show that

Chile can make complex and interesting wines. Wines that are fun, high quality and ideally incorporating the traditional varieties, Cabernet Sauvignon and Carmenere, to produce a wine whose whole is greater than the sum of its parts.

Why did you select the four varieties that are in this wine?

Each grape variety adds something different. Shiraz and Carmenère add colour, and volume with round and sweet tannins and spiciness

on the nose. Cabernet Sauvignon supplies structure, tannins and potency. Sangiovese gives tannins, structure, floral aromas and red fruit.

What would you recommend as a food pairing for The Blend?

Pork Chops or fish with seasonal vegetables and a matching sauce.

Winemaker's Notes

2003 is the first vintage of this aromatic, floral and fruit-driven new wine. The wine is characterized by ripe berry and black cherry flavours backed up by well-integrated French and American oak tannins. Well-structured and perfectly balanced, the wine is full on the palate with lingering but supple tannins that finish nicely with a touch of spices. The ageing potential is eight to ten years depending on the cellaring conditions.

RECIPE

Serves 4

Pork Chops braised in their own juice, quinoa (or brown rice), spinach flan and baby leeks.

INGREDIENTS AND PREPARATION:

For the chops Marinade

- 4 thick organic pork loin chops
- 2 Tablespoons chopped rosemary
- 2 Tablespoons chopped thyme
- 1 Tablespoon chopped sage
- Freshly ground black pepper
- 50 ml olive oil
- 200 ml "The Blend"
- 100 ml vegetable stock or prepared demi-glacé
- Mix the olive oil, rosemary, thyme, sage and pepper together. Rub over the meat and leave to marinate.

Spinach flan

- 200 grms fresh spinach
- 330 ml fresh cream
- 5 eggs –3 whole eggs and 2 yolks–
- Salt and pepper
- Butter four ramekins. Heat oven to 180°C.
- Remove the stalks from the spinach. Blanch in boiling water and drain well.
- Chop the spinach in a food processor, add the cream, eggs and a pinch of salt and pepper. Pour this mixture into

the buttered ramekins. Put the ramekins in a baking dish, add warm water to half way up the sides of the ramekins.

- Bake for 40 minutes.
- While the spinach flans are cooking, remove the pork chops from the marinade. Heat a little olive oil in a frying pan and seal the chops for a minute on each side making sure they are nicely browned. Pour the wine into the pan and reduce slightly. Add the stock or demi-glacé. Cook the chops for 20 minutes.

Leeks

- 8 baby leeks, cleaned and trimmed
- 50 gr butter
- Sauté the baby leeks gently in the butter until soft. Cover to keep warm and set aside.

Quinoa or Brown rice

- 150 gr quinoa or brown rice
- Cook according to instructions on the packet. This will usually be 15-20 minutes. Drain well and add a pinch of salt and pepper.

To serve

- 4 warmed plates.
- Place a large spoonful of quinoa (or brown rice) in the



middle of each warmed plate. Turn the spinach flans out of the ramekins and place on top of the rice Place a chop on the spinach and then place two baby leeks on top of each chop. To finish, pour the wine sauce over the chops making sure you have stirred in all the herbs and juices from the frying pan.