

ERRAZURIZ

FAMILY WINES SINCE 1870

# Chardonnay Wild Ferment

ACONCAGUA COSTA

2012

<b>Denomination of Origin:</b>	Aconcagua Costa
<b>Vineyard:</b>	Manzanar
<b>Composition:</b>	100% Chardonnay
<b>Alcohol:</b>	13,5% v/v
<b>pH:</b>	3,14
<b>Total Acidity:</b>	6,84 g/l (tartaric acid)
<b>Residual Sugar:</b>	2,21 g/l



## VINEYARDS

The grapes for our Aconcagua Costa Wild Ferment Chardonnay come from our Manzanar Vineyard, a 1,047-hectare property with rolling hills that range from 100 to 300 meters above sea level. Because it is only 12 km from the Pacific Ocean, Manzanar has a heat summation that varies from 1,199 Degree Days in the coldest sectors to 1,331 DD in the warmest areas and presents an average temperature in January of 18.4°C. These unique conditions are ideal for growing cold-climate varieties such as Chardonnay, and 28.5 hectares were planted in 2005, divided among clones 548, 95, and 76 to produce different styles of grapes that reflect the complexity of the final blend. The vineyard is drip irrigated and the vines are trellised to vertical shoot position. The soils have a thin, 40–80 cm layer of loam texture over another layer of clay and broken schist that lends minerality to our coastal wines.

## VINTAGE NOTES

**Harvest Date:** Second week of March

### Historic Averages

Heat Summation (Oct.–Apr.): 1,191 Degree Days

Average Temperature (October–April): 16.5°C

Daily Temp. Oscillation (October–April): 13.8°C

Annual Precipitation: 354 mm

This season was warmer than the previous three, and exceptionally, the warmest month was February rather than January, with an average high temperature of 26°C. Heat summations for the months of March and April were similar to those of the previous season and reached a total of 1,276 DD. Precipitation was concentrated in October 2011, and the total from October to April was just 32.3 mm, resulting in a healthy harvest, although the lack of water required irrigation from the property's reservoir. Due to the year's warm conditions, the grapes loaded sugars quickly during the ripening period and earlier than in past years, which resulted in harvesting 10–12 days earlier to conserve proper acidity and varietal expression.

>>

# Chardonnay Wild Ferment

ACONCAGUA COSTA  
2012

## VINIFICATION

The grapes that went into this wine were hand picked during the early hours of the morning and transported while still cold to the cellar, where they were delicately whole cluster pressed. The must was cold decanted in stainless still tanks for cleaner fermentation.

Wild fermentation takes place with native yeasts. Because they have not been selected according to technical criteria (resistance to SO<sub>2</sub>, resistance to alcohol, etc.) these yeasts undergo greater stress during fermentation. This effect, along with the presence of more types of yeast during wild fermentation, produces different concentrations and proportions of fermentation by-products, which contributes distinctive flavours and therefore greater complexity in the wine. Fermentation took place in French oak barrels (4% new) at temperatures that fluctuated between 18° and 24°C. Approximately 12% of the final blend underwent malolactic fermentation, and the wine was aged for 8 months.

## WINEMAKER`S COMMENTS

Greenish-yellow in colour, our 2012 Aconcagua Costa Wild Ferment Chardonnay presents aromas of white flowers associated with fresh tropical fruit. The medium-bodied palate offers elegant minerality and vibrant acidity. This wine outstandingly elegant wine offers great fruit intensity that pairs with its crisp acidity to ensure great aging potential.