



# Chardonnay

WILD FERMENT

## 2011

**Appellation:** Casablanca Valley  
**Composition:** 100% Chardonnay  
**Alcohol:** 13.5% by vol.  
**pH:** 3.45  
**Total Acidity:** 6.28 g/l (tartaric acid)  
**Residual Sugar:** 2.18 g/l



### VINEYARD

The La Escultura vineyard is located west of the city of Santiago in the Valley de Casablanca and just 32 km (20 mi) from the Pacific Ocean. The valley has a coastal influence that moderates temperatures during the ripening period. Summer is moderately warm, with early morning fog and cool coastal breezes in the afternoon that encourage slow ripening of the grapes, which helps to preserve natural flavours and aromas and ensures good levels of acidity. These conditions make the Valle de Casablanca a privileged place for producing cold climate varieties such as Chardonnay. The fine clay and sandy-loam soils have low vigour potential. The vertically-trained, drip-irrigated vineyard was planted in 1997 with clones 96 and 548, which produce different styles of grapes that enhance the complexity of the final blend.

### HARVEST NOTES

Harvest Dates: March 25–April 9

Historic Averages:

Heat summation (October–April):

1,469 Degree Days

Average Temperature in January:

20.6°C (69°F)

Daily Temperature Oscillation  
(October–April):

17.9°C (32°F)

Annual Precipitation: 296 mm

Average temperatures in La Escultura this year were slightly higher than last year's and the past three years' average. The decrease in production was primarily due to poor induction of the buds that burst in spring 2010, the product of the low temperatures in November 2009. This, in addition to a very cold spring 2010 that affected the differentiation of buds as well as fruit set produced lighter-weight bunches with fewer set berries. The challenge for white grapes was two-fold. On the one hand, we had to be careful not to wait too long for the delayed and somewhat heterogeneous phenolic maturation, and on the other we had to refrain from performing pre-fermentation macerations to prevent potential phenolic and bitter notes. In regard to the effects of the climate on the quality of the wines, the whites display very intense fruit and very good acidity, leading to juicy and refreshing wines.

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### VINIFICATION

The grapes for our Chardonnay Wild Ferment 2011 were hand-picked in the early morning hours, placed in 14 kg boxes, and transported to the cellar while still cool, where they were rigorously selected to guarantee the highest quality fruit and then crushed whole-cluster. The must was cold decanted in stainless steel tanks to increase clarity before fermentation. Since the native yeasts used in the wild ferment process have not been selected for their technical properties (such as SO<sub>2</sub> resistance and alcohol resistance), they are more stressed during fermentation. This effect, and the greater variety of yeasts present during wild fermentation, led to different concentrations and proportions of byproducts, which added distinctive flavours and therefore more complexity to the wine. Fermentation was carried out at 18°–24°C (64°–75°F) and approximately 45% of the final blend underwent malolactic fermentation. The wine was then aged for 10 months in French oak barrels, 4% of which were new.

### WINEMAKER'S COMMENTS

With a light greenish-yellow colour, our Chardonnay Wild Ferment 2011 has a fresh, expressive nose with tropical fruit aromas fused with mineral notes and a subtle touch of toast and brioche from the barrel aging, which greatly enhances complexity. On the palate, a zingy acidity balances out its lush, creamy texture.