



Chardonnay

WILD FERMENT

2009

| | |
|------------------------|--------------------------|
| Composition: | 100% Chardonnay |
| Apellation: | Casablanca Valley |
| Alcohol: | 13.5% by vol. |
| pH: | 3.34 |
| Total acidity: | 6.15 g/l (tartaric acid) |
| Residual sugar: | 2.2 g/l |



VINEYARD

La Escultura Estate is located west of Santiago and just 20 miles from the Pacific Ocean in the Casablanca Valley, a region with a coastal influence that moderates temperatures during the ripening period. The fresh sea breezes from the coast enables easy, gradual ripening that helps conserve the grape's aromas and flavours and ensure desirable levels of acidity. These conditions make the Casablanca Valley a privileged place for producing cool-climate varieties such as Chardonnay. The vineyard soils are clay and sandy-loam with low vigour. It was planted in 1997 with 96, 548, and Mendoza clones, which produce different styles of fruit that enhance the complexity of the final blend. Vineyard management includes drip irrigation and vertical shoot positioning.

Climate: Mild summer days with morning fog and cool afternoon breezes.

Soil: Fine clay and sandy-loam textured soil with low vigour potential.

VINTAGE NOTES

Picking Date: 26th of March to 1st April 2009

Historic Averages:

- Heat summation (Oct–Apr): 1,433 degree days.
- Mean temperature (Oct–Apr): 16.8°C / 62°F
- Temperature oscillation (Oct–Apr): 16.5°C / 29.7°F
- Rainfall (year round): 448 mm / 17.6 in

The Casablanca Valley presented a very warm 2008–2009 season. Our La Escultura vineyard registered an average temperature of 20.8°C (69.4°F) in January, which was significantly higher than that registered in previous seasons (19.1°C / 66.4°F in 2008 and 18.9°C / 66°F in 2007) as well as a heat summation of 1,613 degree days—more than 100 degree days higher than the historic average of 1,469 degree days. No frosts were registered in the area, and this, along with good budbreak, fruit set, and bunch size, explains the higher yields obtained. It was a demanding year, as it required numerous shoot removals and crop thinnings to ensure quality. Fortunately, because it was a warm year, good ripening was assured despite the increase in production.

>>



ERRAZURIZ

Chardonnay

WILD FERMENT

2009

WINEMAKING

The grapes for the 2009 Chardonnay Wild Ferment were hand-picked into 14-kg boxes early in the morning and transported to the winery while they were still cool. The bunches were rigorously inspected to guarantee optimum fruit quality and then gently whole-cluster pressed. The must was cold decanted in stainless steel tanks in order to ferment with clean musts. Wild fermentation is a process carried out by native yeasts. Since the yeasts are not selected according to technological criteria (SO₂ resistance, alcohol resistance, etc), they experience higher stress during fermentation. This effect, coupled with the presence of more strains during wild fermentation, produces different concentrations and by-product proportions, adding distinctive flavours—and therefore more complexity—to the wine. Fermentation took place at 16°–24°C (60.8°–75.2°F), and approximately 33% of the final blend was further enhanced by malolactic fermentation. The entire blend was aged on its lees for 12 months in French oak barrels (10% new), and the wine was cold settled for 2 weeks at -3°C (26.6°F).

WINEMAKER'S COMMENTS

Light greenish-yellow in colour, this is an elegant wine with notes of fresh fruit very nicely complemented by light aromas of toast and yeast. A quick swirl in the glass reveals citrusy floral notes recalling grapefruit and mandarin orange blossoms. The palate offers plenty of fruit with vibrant acidity that lends tremendous freshness that balances perfectly with its sumptuously creamy mouthfeel that results from malolactic fermentation. Medium body and volume accompanies this elegant wine, which promises great cellaring potential.