



The Blend 2009

Appellation:	Valle de Aconcagua
Composition:	35% Mourvèdre 30% Syrah 20% Petit Verdot 15% Grenache
Alcohol:	14.0% by vol.
pH:	3.54
Total Acidity:	6.13 g/l (tartaric acid)
Residual Sugar:	2.16 g/l



VINEYARD

The different varieties of grapes that go into The Blend came from specific sectors of our Max and Ocoa vineyards in the Valle de Aconcagua. These vineyards have a prolonged dry season with moderately warm summer days cooled by the evening breezes that enter the valley from the Pacific ocean. In Ocoa the vines are planted on rocky soils of alluvial and colluvial origin with low vigour potential, good drainage, and a variable stone component that reaches 25–35%. The vertically trained Max vineyards are planted on deep and rocky loam and sandy-loam soils, both with excellent drainage, which creates medium to low vigour in the vines. Clay provides the necessary structure for the vine roots to develop properly.

HARVEST NOTES

Harvest Dates:

Mourvèdre: 10 May
Syrah: 9 April
Petit Verdot: 16 April
Grenache: 11 May

The weather conditions for the 2008–2009 viticultural season were particularly favourable in terms of grape health because there was practically no precipitation during the growing season. The first half of the season (October–December) presented a decrease in average temperatures with respect to those registered during the 2006–2007 and 2007–2008 seasons, primarily due to a decrease in the average high temperatures. The second half of the season (January–April), on the other hand, presented average maximum temperatures that were higher than those of a normal year. The month of March was especially warm and registered many spikes in temperature in the area of 32°C / 90°F. These conditions resulted in a harvest that was 4–7 days earlier than usual. Water management was essential for maintaining active canopies and preventing a physiological block in the plants.

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VINIFICATION

Each of the varieties used in this wine were carefully picked by hand between April and May and at their optimal level of ripeness. The grapes were rigorously inspected on selection tables to eliminate any extraneous plant matter in order to enhance the wine's fruity character. The must was fermented in stainless steel tanks at temperatures that fluctuated between 24° and 28°C (75°–82°F), depending on the variety, desired level of extraction, and seasonal conditions such as microbiological load and alcohol potential. The fermentation process included three pumpovers per day with volumes that varied from 0.5 to 1.5 the capacity of the tank in accordance with the level of extraction desired. Total maceration time (contact between the skins and the must) was 6 to 31 days at 20° to 26°C (60°–79°F), depending on the variety and individual development of each lot. All of the wine was aged for 16 months in French oak barrels, 18% of which were new. This year, the larger percentage of Mourvèdre contributed excellent acidity, structure, complex aromas, and black fruit. The Syrah contributed ripe black and red fruit as well as soft, intense tannins. The Petit Verdot not only lent a lively freshness due to its good acidity, but intense aromatic notes and spice as well. The Grenache delivered notes of red fruits such as cherries and blackberries along with black pepper, black olives, and chocolate. The sum

WINEMAKER'S COMMENTS

Beautiful bright ruby-red in colour, on the nose The Blend 2009 seduces immediately with its intensity and fresh-fruit aromas that recall pomegranate, ripe nectarine, and blueberry, with light notes of ginger, rosemary and a bit of nuts on the backdrop. The palate is dry and juicy with good acidity and fine tannins that integrate well with the lush, fibrous body. This is a concentrated wine full of subtleties and tremendous persistence that promises a long life ahead in the bottle.