



Pinot Noir

WILD FERMENT

2010

Appellation:	Valle de Aconcagua
Vineyard:	Manzanar
Composition:	100% Pinot Noir
Alcohol:	14.0% by vol.
pH:	3.5
Total Acidity:	5.63 g/l (tartaric acid)
Residual Sugar:	3.27 g/l



VINEYARD

The grapes for our Pinot Noir Wild Ferment Aconcagua Costa 2010 are grown in our Manzanar vineyard, a 1,047-hectare estate of rolling hills rising 100–300 m (328–984 feet) above sea level. Owing to its location just 12 km from the Pacific Ocean, Manzanar has a heat summation that ranges from 1,199 degree days in cooler sectors to 1,331 in warmer ones and an average temperature of 18.4°C (65.2°F) in January. These unique conditions make it ideal for growing cold climate varieties such as Pinot Noir. From 2005–2009, 35 hectares of this variety were planted with clones 115 and 777. The vertically trained, drip irrigated vineyards are planted in soils with a thin (40–80 cm) loam layer overlaying a clay and rock strata.

HARVEST NOTES

Picking Date: 1st two weeks of April

Historic Averages:

- Heat Summation (October-April): 1,460 degree-days
- Mean Temperature (October-April): 16.8°C/ 62°F
- Daily Temperature Oscillation (October-April): 16.5° C/30°F
- Annual Precipitation: 450 mm / 18 inches

A mild winter on Aconcagua Costa led to early budbreak (at the end of July in the highest zones), but temperatures fell again in early September, slowing growth of the shoots. High, low and average temperatures were approximately 1.8°C (3°F) lower than in the previous year. Following this, the vines developed as they had the previous year, but in April temperatures again dipped below the previous year's average, which delayed harvest by a week compared to last season. No frost was recorded during the growing period. The final heat summation was 1,158 DD, 41 fewer than in 2009. The rather cold November temperatures affected fruit set, which reduced yields of the whites to 25% below expected levels. These conditions led to a harvest of high quality fruit with good concentration and fruit expression.

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VINIFICATION

Our Pinot Noir Aconcagua Costa 2010 was made using native yeasts naturally present in the skins of the grapes. The demanding conditions of the fermentation process led to different combinations and proportions of byproducts, which allowed the wine to develop more complex and distinctive aromas and flavors. The grapes were gently destemmed then cold soaked for three to six days at 8°C (46°F) prior to alcoholic fermentation, then fermented in open-top tanks. In all, the wine remained in contact with the skins for thirteen to twenty days, including post-fermentation maceration time. The wine was aged for nine months in French oak barrels, 25% of which were new.

WINEMAKER'S COMMENTS

A delicate ruby red color, our Pinot Noir Wild Ferment is elegant and balanced on the nose, with aromas that recall strawberries and rosehips, accompanied by notes of toast and smoke from the barrel aging. The palate reaffirms its excellent flavor typicity and displays a generous, ample opening framed by fine tannins and a refreshing acidity that helps prolong the unfolding flavors to produce a pleasing persistence.