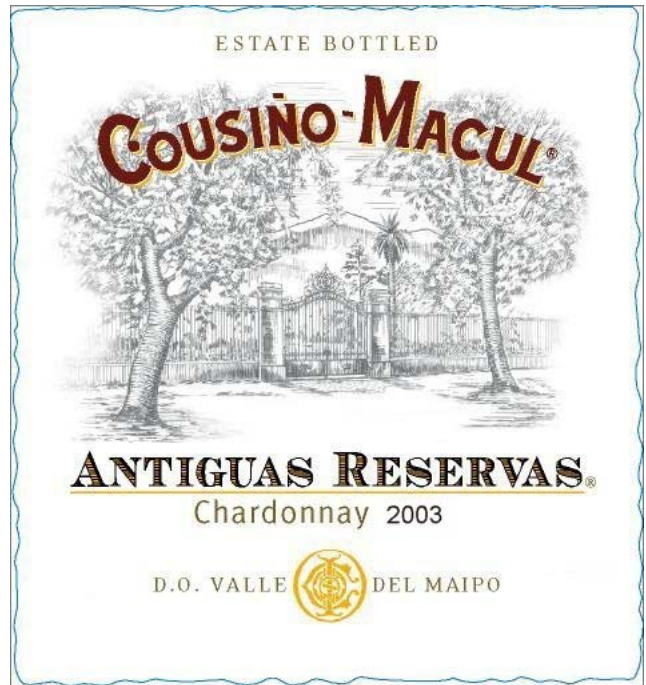


2003
ANTIGUAS RESERVAS
Chardonnay
MAIPO VALLEY

TASTING NOTES

With its Antiguas Reservas, the winery's objective is to produce a Chilean Chardonnay unlike all others, rich with concentrated fruit, subtle oak and intricately structured to age gracefully. With spicy oak in the background, this 2003 Chardonnay captures fresh, ripe apple fragrances intermixed with notes of lemon custard, nutmeg and vanilla. Squarely focused on ripe lush fruit, it delivers flavours of citrus, white peach, and a hint of tangerine. A beguiling trace of mineral character brings the wine to a clean, long finish. Bright acidity provides a solid framework.



THE VINTAGE

In the Maipo Valley, 2003 was an on-again, off-again vintage that stretched out over four months. Though nerve-wracking, the vintage turned out to be the best in ten years for both white and red varieties. After a wet winter, the spring was cool over the first several weeks. Eventually mild dry conditions set in and remained into the summer. There was light rain at the end of January, but it remained dry up through the harvest. February brought three warm weeks which were vital to fruit maturity. The Chardonnay harvest began on March 2nd and proceeded slowly until the last picking on March 14th. Overall fruit maturity was excellent with an average Brix of 23.8%.

WINEMAKING

To meet its stylistic goals in 2003, the winemaking team crushed the fruit quickly and then cold soaked the juice with the skins for 2 ½ hours at 8 degrees C. This enables them to extract additional aromas hidden within the skins. Next, a portion of the juice was fermented in oak barrels using prise de mousse yeast. The remainder was fermented for 24 days at cold temperatures in stainless steel tanks using QA23 yeast which contributes a floral component. After fermentation was completed, the cellar team combined 55% of the barrel fermented fraction with 45% tank fermented which added bright, assertive fruit. To further emphasize the wine's fruit character and to retain the wine's natural acidity, only 14% of the final blend was put through malo-lactic fermentation. This partial malo-lactic component added a subtle hint of butter. The barrel fermented fraction was aged in French oak for 7 months.

TECHNICAL DATA

Varietal Composition: 100% Chardonnay
55% Barrel Fermented
14% Malolactic Fermentation
Total Acidity: 5.92 gr/L
pH: 3.25
Alcohol: 13.7%