

CALITERRA®

Tributo



2006
CHARDONNAY
SINGLE VINEYARD
Block # Maitenal

Vineyard

The grapes used for this wine were selected from the Casablanca Valley, a coastal region west of Santiago that is ideally suited for growing grapes that appreciate a cool climate, such as Chardonnay. A typical day between fruit set and harvest begins with a cold and foggy morning that clears midday, allowing the temperatures to rise until approximately 5:00 p.m., when cool sea breezes lower the temperatures once again. This daily shift in temperature extremes allows the grapes to ripen slowly and completely for concentrated flavours and excellent acidic balance.

The vineyard's poor, sandy loam soils contribute to very low yields. This vintage, we incorporated fruit from different vineyard blocks to increase the complexity of our Chardonnay. The grapes were hand-picked very early in the morning to keep the fruit cool and were then transported to the winery in half-ton bins.



Vintage Note

In the spring of 2006, bud break occurred under somewhat cold conditions. The average September and October temperatures of 13° and 14°C (55.4° and 57°F), respectively, were 1-2°C lower during these months, resulting in a season with delayed vegetative growth and slowed phenological maturity at all stages, leading in turn to a later harvest. Without a doubt, the colder than normal weather conditions (which ultimately produced a heat summation of 1390 degree days) helped to conserve the aromas, flavours and natural acidity of our 2006 Chardonnay Tribute. The most important event of the 2005-2006 growing season at Casablanca was the frost that fell on September 11th, which lowered yields and caused uneven bud growth. This was addressed by targeted vineyard management that allowed us to even out the canopy.

Apellation	Colchagua Valley
Vineyard	Santa Marta Vineyard Block # Maitenal
Composition	100% Chardonnay
Alcohol	14.0% by volume
pH	3.40
Total Acidity	7.07 g/l (tartaric acid)
Residual Sugar	2.92 g/l

Fermentation and Aging

This was one of those years in which the Casablanca grapes achieved their maximum ripeness with unusually high acidity. This was displayed in the boldness of the musts, a trait that emerged early on before fermentation and has remained to this day. We also had to wait more than 10 days longer than usual to begin harvesting the grapes. The anxious wait was compensated for by a very smooth harvest without setbacks thanks to the high performance of our winegrowers and the cooperation of the weather.

Although the protocol for fermenting musts is well defined, it is enjoyable to vary this process as we get a feel for the harvest. Thus, we used our own judgment to produce some wild fermented musts using only wild yeasts and playing with fermentation temperatures, beginning at 13° Celsius and ending at 16° Celsius, depending on the display of aromas during fermentation. The wine was aged for 8 months in French and American oak barrels.

Winemaker's Notes

This wine's personality stands out from the start, with a very noticeable colour –pale yellow with a greenish tint– that sets it apart from its predecessors. The nose advises immediately that this wine has taken the road less traveled. Its predominant citric and mineral notes are accompanied by pineapple and honey from its deepest genetic recesses. The relationship it developed with French oak in the winery is evident in the marriage of fruitiness and woodiness, which resist separation. Instead, they combine to provoke purely pleasant sensations among those who consume it.

Once in the mouth, the wine is capable of stimulating the entire palate with its enveloping, vibrant acidity. The goodness of this valley's fruit is complemented by the wine's body, which emerges half way through tasting. A flavourful, well balanced and refreshing wine.