VINTAGE REPORT 2013

The 2012-2013 season was complex and challenging. The weather tested all our knowledge and experience. It was necessary to drive many miles and visit several fields to uncover quality grapes.

Frost damage did occur in the spring impacting some sectors. The cold rainy weather also delayed grape maturity 2-4 weeks depending on latitude but ultimately yielded a generous harvest.

Now, a closer look of our fields from north to south:

CASABLANCA VALLEY

Our vineyard has 60 Hectares of Sauvignon Blanc (clones 5-242 - 107-376), 30 hectares Chardonnay (Mendoza clone 76); 40 hectares of Pinot Noir (clone 777 and Davis 1).

Spring conditions, mostly cool and cloudy summer delayed maturity between 3-4 weeks. We had to wait many days for the harvest; low levels of sugars in the berries challenged the patience of viticultural managers and winemakers. But the wait was worth it! Finally, loads of mature grapes with full flavors and excellent acidity arrived at the winery.



MAIPO VALLEY (ANDES) SANTIAGO - BUIN.

Again the weather played tricks on us, but the work we did together with viticultural managers enabled us to overcome the weather challenges.

Solid experience in vineyard management and fortunate timing of our work undertaken created a complex vintage. The wine from these valleys, Cabernet Sauvignon for our Columbine Special Reserve line, is fruity and ripe, with slightly higher alcohol than last season because of the long maturity. This was especially true in one of our vineyards located in the heart of Maipo Alto, harvested one month later than last year.



COLCHAGUA VALLEY, PERALILLO - LOLOL

In Colchagua we have 3 varieties. Cabernet Sauvignon Reserve for Mirador Reserve and Albamar lines, Carmenere for Columbine Special Reserve line and Merlot for Winemaker's Special Reserve.

Climate conditions this year, described above, became more pronounced in this valley. The result is wines with lower alcohols than previous seasons but very fruity thanks to the slow grape ripening. Maturation could be expected due to the absence of early rains in late summer/early autumn.

The increase in bunch weight was due to the abundance of water on the ground from the notorious spring rains in this valley. Again viticultural work was essential to obtain quality grapes.



MAULE VALLEY, Tutuvén AREA

Tutuvén is an area with cold wet winters and extremely hot summers. The grape harvest usually occurs in mid-March - early April, early compared to other valleys with red varieties. This year, because of previously described weather conditions, the harvest was delayed two weeks compared to the normal average.

An early spring frost burned a portion of the emerging grape showings. Given this situation it was necessary to make a change in the vineyard management program especially in the nutritional aspect with the idea of maximizing plant yield and to obtain clusters of high quality buds. And it proved worth all the investment.

Finally, all this work allowed the obtainment of excellent quality grapes although less volume than what we originally expected.



VIVIANA FONSECA S.

Winemaker, William Cole Vineyards.