



CHARDONNAY 2012

COMPOSITION

- Chardonnay 100%

ORIGIN

The low yield grapes are sourced from the famous Casablanca Valley situated only 28km from the influential breezes of the Pacific Ocean. This cool microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine white wines and pinots.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 1st
- Yield 6 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 10 days
- Fermented in French Oak Barrel
- Aging 10 months in French Barrel

TASTING NOTES

This limited production wine's color is pale yellow with green hues. The nose is colored by ripe pineapple, papaya, and subtle hints of honey. The light French oak toasting induces a grated coconut flavor. On the palate this cool climate chardonnay is fresh and balanced with a remarkable sweetness and persistence.

This wine is recommended to serve with grilled tuna, cream cheese and pumpkin ripe. Ideal temperature: between 10-12°C.

CHEMICAL ANALYSIS

- Alcohol 13.0% by volume
- pH 3.44
- Total acidity 6.38 g/L expressed in Tartaric acid
- Residual sugar 1.04 g/L

WILLIAM COLE VINEYARDS

Fundo El Rosal s/n, Casilla 76, Casablanca Valley, Chile
Phone: 56-32-215-7777 Fax: 56-32-215-6606
wcv@wcv.cl - www.williamcolevineyards.cl