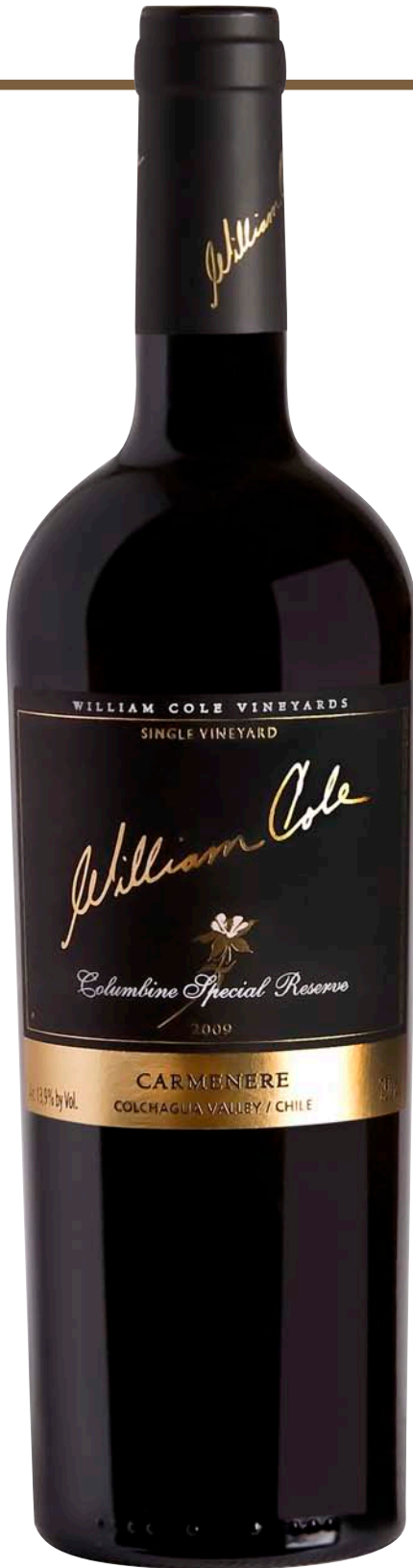




Columbine Special Reserve



CARMENERRE 2009

COMPOSITION

- Carmenerre 100%

HARVEST INFORMATION

- Origin Colchagua Valley
- Date May 15th
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 10 days
- Fermented in Stainless steel tanks
- Aging 12 months in French oak barrel

TASTING NOTES

Deep, vibrant, red-violet in color. A very complex wine in the nose presenting pepper hints, tobacco, cacao powder, vanilla and truffle aromas. The palate is rich and layered, combining a great tannin structure with mature red fruitiness and oak. A balanced wine with a strong aging potential.

CHEMICAL ANALYSIS

- Alcohol 13.9% by volume
- pH 3.40
- Total acidity 5.93 g/L expressed in Tartaric acid
- Residual sugar 2.90 g/L

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