



Columbine Special Reserve

CHARDONNAY 2011

COMPOSITION

- Chardonnay 100%

ORIGIN

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

HARVEST INFORMATION

- Origin Casablanca Valley
- Date By the end of March
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 15 days
- Fermented in Stainless steel tanks
- Aging 6 months French oak barrel

TASTING NOTES

This wine has a lush golden yellow color. Tropical papaya, banana and black tea olfactory notes are present combined with soft aromas of coconut and butter. On the palate our Special Reserve Chardonnay is robust and fruity offering length, freshness and balance. Softly toasted oak lends sweet vanilla flavors and depth. Recommended to serve with gratin oysters and crab lasagna. Ideal temperature: between 10-12°C.

CHEMICAL ANALYSIS

- Alcohol 13.3% by volume
- pH 3.38
- Total acidity 6.22 g/L expressed in Tartaric acid
- Residual sugar 1.66 g/L

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