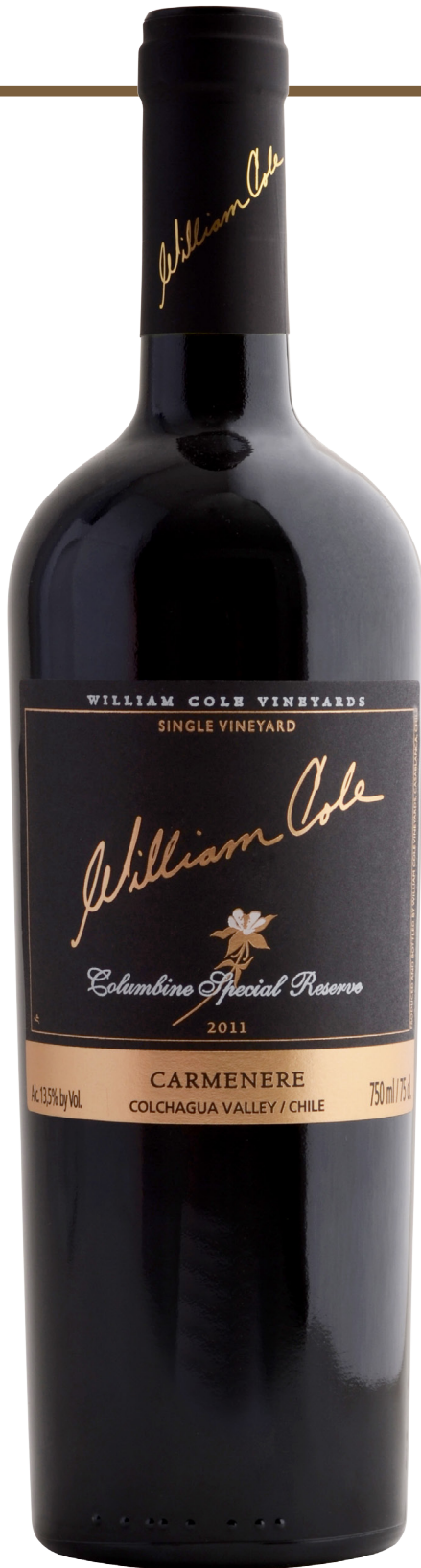




Columbine Special Reserve



CARMENERRE 2011

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

A bright ruby red color. A distinguishing nose yields intense black pepper, mineral notes reminiscent of dark graphite, warm fruits such as blackberries, and fresh mint mixed with touches of vanilla provided by French oak aging. On the palate soft tannins are present. Our reserve Carmenerre provides great structure and weight on the palate with balanced acidity allowing comfortable cellar aging. Ideal with lamb curry, stuffed peppers, and duck Maigret. Best enjoyed at 16-18°C.

CHEMICAL ANALYSIS

- Alcohol 13.5% by volume
- pH 3.60
- Total acidity 5.30 g/L expressed in Tartaric acid
- Residual sugar 2.80 g/L

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