



ERRAZURIZ



VIÑA ERRAZURIZ

Harvest Report 2010

Generally speaking, the 2009 - 2010 season has been one of the coolest in recent years, and the conditions of a cold, dry year led to the long, gentle maturation of very healthy fruit, but which also resulted in low yields.

This is largely due to the El Niño phenomenon, which was particularly intense during the spring of 2009, when the high temperatures were lower than usual and there were many cloudy days in the north-central part of the country. Perhaps the most difficult effects of the phenomenon were the frosts that affected the Casablanca, San Antonio, and Leyda Valleys, although fortunately our La Escultura Estate in Casablanca was not affected.

One of the greatest problems of this season was waiting for the fruit to ripen, which resulted in a harvest that was heavily concentrated at the end of the season, which presented operational challenges in the wineries. Fortunately, the climatic conditions were benevolent, with just three minor rainfalls—3 mm (0.1 in) in Aconcagua toward the end of the season when most of the red grapes had already been picked. Only the Carmenère remained on the vine, and that was completed on May 20.

This year's harvest recalls that of 2007, a vintage of excellent quality, especially for white varieties Sauvignon Blanc and Chardonnay, and for the red

varieties Pinot Noir, Cabernet Sauvignon, and Syrah. Seasons such as these that are colder than the historic average ensure good acidity levels, conservation of fruit characteristics, lower alcoholic levels, and optimal fermentation kinetics, which finally result in wines that are better balanced and more elegant.

The information collected by our agro - meteorological stations shows that every zone registered a lower heat summation during the 2009–2010 season. Our Max Vineyards, Viñedo Chadwick, and Señá Vineyards showed decreases of 1.78%, 2.1%, and 8.1% respectively, in relation to the historic averages.

As for varieties, Cabernet Sauvignon, Carmenère, Sauvignon Blanc and Chardonnay were 3%, 2%, 15%, and 28% lower, respectively, than the estimates. It is important to stress that when all varieties are considered, the average yields fell by 23% with respect to the previous year. Exceptionally, yields averaged 7% higher for Syrah, Merlot, and Pinot Noir than had been estimated.

Although the season put our patience to the test while waiting for the fruit to reach the proper level of ripeness, the climate contributed to making the wait worthwhile. The quality of the grapes, which reached harvest in ideal condition with ripe tannins, vibrant acidity, firm skins, and moderate alcohol levels.

With respect to the effects of this season on the quality of the wines, the Sauvignon Blanc is very intense, citrusy, fresh, and vibrant. The Chardonnay stands out for its fruity expression and elegance over potency, but given the lower yields, the palates show good volume. The red wines have excellent colour, very good acidity, and plenty of fruit intensity due to the conditions of the cold year, with lower levels of alcohol. They are elegant, well-balanced, fruity, lively, and show tremendous aging potential. The Pinot Noir shows a mild ripeness and very good fruit intensity.

The Valleys Climate Report, Heat Summation & Phenological Stages Per Zone



Aconcagua Costa *(Manzanar)*

A mild winter prompted an early budbreak in the Chardonnay (late July in the highest sectors). The temperatures fell again in early September, however, which resulted in a delay in shoot growth. The average high and low temperatures were approximately 1.8°C (3.2°F) lower than those of the previous year during the same time frame. The season progressed with a normal evolution of the vines with respect to the previous year until April, when the daily low temperatures dropped below those of the previous season, thereby delaying the harvest by a week with respect to the prior season. No frosts were recorded during the growing season. The final heat summation was 1,158 DD (degree-days)—41 DD lower than the previous season.

November was quite cold and affected fruit set, and therefore white varieties averaged 25% lower than expected, which resulted in a very high-quality harvest with concentrated, expressive fruit, very healthy grapes, and a very expressive, citrusy, herbal, and crisp Sauvignon Blanc. The Chardonnay exhibits abundant fruit and vibrant acidity. The Pinot Noir stands out for its aromatic intensity, elegance, and good acidity, which contributes freshness and typicity, but with tannins that ripened very well and lend good structure to these wines.

This season's Syrah shows a clear spicy note with fresh, bright acidity, and remarkable cool-climate typicity.

Middle Aconcagua *(Las Vertientes-Seña)*

Winter temperatures were lower than normal and the spring was also cold. Señá presented mean temperatures that were lower than the historic average throughout the entire season. The mean January temperature at Señá was 19.1°C/66.4°F, which resulted in a 2.3% decrease with respect to the historic average for the month.

In terms of the phenological stages at Señá, although budbreak came 11 days earlier than the previous season, all of the following stages were delayed by 3–10 days as a result of the drop in temperatures. The harvest began 11 days later than the previous season. The total heat summations, which reflect all of the seasonal temperature conditions described here, were 1,387 DD for Señá (81 DD lower than the previous season) and 1,373 DD for Las Vertientes. The red wines, particularly the Cabernet Sauvignon, Syrah, and Merlot, are very elegant, with very good colour and aromatic intensity as a result of the decreased yields that ripened thoroughly, despite being a cold year, and reached the harvest in very good conditions. Señá's new plantations, especially the Petit Verdot, Malbec, Cabernet Sauvignon, and Syrah, have already begun to show their full potential with a well-balanced development in the vineyards that produce high quality grapes.

Interior Aconcagua *(Max Vineyards)*

Spring began with temperatures in September that averaged 9.6% lower than the previous year. The rest of the season was also generally lower, except for the months of October and December.

With respect to phenological stages, budbreak came 18 days later than last year. November was colder, which affected flowering, and both Carmenère and Cabernet Sauvignon suffered coulure (poor fruit set), which decreased final yields up to 6%.

Probably as a result of the lower average temperatures in relation to the historic averages from January through April, the harvest began 10 days later than it did in the previous year. Heat summation for the season was 1,551 DD—118 DD lower than the previous season and 4.6% lower than the historic average. The most remarkable aspect of the season in this zone was that ripening was slow, even, and gentle, with temperatures that were quite moderate in March. The grapes reached harvest in excellent condition, which resulted in wines with very good expression and concentration, good acidity levels, and fresh red and black fruit characteristics. The Cabernet Sauvignon will surely be the variety to rave about, and the Syrah is particularly rich in red and black fruit with pleasingly fresh acidity.

Viñedo Chadwick

Our vineyard in Alto Maipo were also affected by the conditions of a cold year...

Only October had mean temperatures above the historic average (15.2°C / 59.4°F). The low temperatures delayed budbreak, flowering, and fruit set by 3, 15, and 19 days respectively. Veraison took place on the same date as last year, while harvest began a week later than the historic average on April 23. A differentiated harvest in the AM sectors (those that receive the morning sun) and the PM sectors (those that receive the afternoon sun), continues to mark a significant

difference in terms of grape expression. Total heat summation for the season was 1,509 DD, 24 DD lower than the previous season. The result is a tremendously fresh and lively Cabernet Sauvignon that is abundant in highly concentrated fresh red fruit and with intense colour due to its excellent acidity and very delicate ripe tannins that lend elegance and excellent structure.



Casablanca

Our La Escultura Estate was the only one that escaped the conditions of a cold year that dominated the country during the 2009–2010 season

Fortunately for us, the series of springtime frosts that caused a significant decrease in yields, primarily in white varieties, did not affect our vineyards due to its location in Tapihue, a higher sector of the valley that is therefore slightly warmer.

The season saw an overall increase in mean temperatures (as much as 9.5% in March) with respect to the historic average. The exception was November, which showed a 7.7% decrease in mean temperature, largely due to a drop in daily low temperatures that dipped to 5°C (41°F).

This affected flowering and fruit set, which explains the low yields in Sauvignon Blanc and Chardonnay due to the lower bunch weight (fewer and lighter berries per bunch).

The mean temperature in January was 20.4°C (68.7°F), 4% higher than the historic average, while the total heat summation was 1,574DD-50DD more than the previous season and 3.3% above the historic average.

The quality of the wines from Casablanca is very

interesting this year and superior to that of the previous year as a result of the lower yields. This is a year of very healthy fruit and excellent concentration in which the grapes reached their ideal level of ripeness very well while maintaining their fruit character and the fresh qualities of the zone.

Generally speaking, I can summarize my impressions of the 2009–2010 season by referring to the following aspects:

- Conditions reflecting a cold, dry year.
- Excellent grape health.

- Low yields.
- Problems with frosts in spring and fall.
- Very good to excellent quality wines that are fresh and well-balanced with excellent typicity and aromatic and flavour intensities, more elegance than potency, with very good acidity levels, and

colours that produce wines with tremendous cellaring potential. I believe that this year the Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, and Syrah will be outstanding.

Francisco Baettig | Chief Winemaker



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