

# HARVEST re po rt 2013

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The 2012-2013 season was cold, especially in the northern areas, with precipitations in spring and variable yields according to each variety and zone.

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In relation to the previous season, the difference was marked by a reduction of the maximum average temperatures from October to January as well as by lower minimum average temperatures from October to December. February was warmer than the historic average, and there were more precipitations from October to April, all of which resulted in vineyards with increased vigour, particularly in the South, and in greater disease pressure, especially in the coastal and southern areas.

For some varieties, the increase of production occurred mainly due to a special combination of temperatures and spring rains during the stage of induction and differentiation of the buds. Flowering and fruit set occurred normally and very homogeneously during the 2012 spring, that is, plants didn't show bunches that were flowering and setting at the same time, as in past seasons. Due to adequate spring tempera-

tures, fruit-set was good, with a larger amount of berries per bunch. In addition to this, two spring months (October and December), had more rains compared to the historic averages and to those of the previous season, which meant that the plants had more water available, especially in December, producing a weight increase per berry due to cellular growth, all of which resulted in higher yields.

At Viña Errázuriz, production showed an average overall growth of 16% in relation to the Plan. The varieties that showed the larger increase were Sauvignon Blanc (18%), Syrah (18%) and Merlot (20%), while Cabernet Sauvignon showed an increase of just 10%. The production of Chardonnay and Pinot Noir, on the other hand, had a drop of 5%.

Data collected throughout our meteorological stations during this 2012-2013 season, showed

that the total heat summation was lower between October and April in all zones. Lower temperatures and higher precipitations made it possible for white varieties of coastal areas to have a more slowly ripening process. Nonetheless, our biggest challenge was in controlling vigour, estimating yields more exactly and avoiding phytosanitary problems.

In relation as to how the season affected the quality of white wines, Chardonnay stands out for its excellence. The wines show great fruit intensity and lower alcohol degrees; they feel fresh and elegant on the palate due to a higher acidity caused by the cooler conditions during the ripening process. Sauvignon Blancs have great aromatic intensity, medium concentration and much freshness. The reds show vivid colours, high acidities, moderate alcohol levels and good fruit intensities; they are fruity, fresh and elegant, especially Pinot Noir and Cabernet Sauvignon.

# CLIMATE REPORT AND DESCRIPTION OF WINE QUALITY BY ZONE



## CLIMATE AND PHENOLOGICAL STAGES

In October, and in comparison to the historic average and that of the previous season, the valley recorded lower minimum and maximum average temperatures, a tendency that continued through November. In December, however, both averages were slightly inferior to the previous season (a difference of  $-1.5^{\circ}\text{C}$ ), but similar to historic records. During January and February, minimum average temperatures were higher than the historic records and the previous season, adding to the heat summation of these months. On the other hand, the average maximums in January were similar to last year, contributing to the ripening process of the grapes; February registered in average  $1^{\circ}\text{C}$  less compared to historic records, and almost  $4^{\circ}\text{C}$  less than the previous season, producing a very slow process of sugar accumulation. March as well as April showed lower maximum and minimum average temperatures than historic and than the past year.

The period's temperature variations finally recorded a heat summation of 1,020

degree days (DD), 6% above the historic average and 1.1% beneath the 2011-2012 season. January and February accumulated 40 DD more than the last season, but during the rest of the months, the accumulation of DD was inferior to those accumulated during the past season.

As to the phenological stages, budbreak occurred in a similar date to last season for Chardonnay, 4 days earlier for Pinot Noir, and 7 to 10 days later for Sauvignon Blanc. Chardonnay began the flowering process 3 to 4 days in advance, but Pinot Noir was late in 7 days and Sauvignon Blanc in 15 to 20 days. Fruit setting was delayed in 7 days for Chardonnay, 10 days for Pinot Noir and 12 to 15 days for Sauvignon Blanc. Veraison began 3 to 6 days later for Chardonnay and 12 to 15 days later for Pinot Noir and Sauvignon Blanc. Pinot Noir was harvested in a similar date, but Chardonnay was delayed in 11 to 13 days later, and Sauvignon Blanc, in 25 to 30 days.

Precipitations in the valley occurred from October through to April summing up 129 mm, 199% surplus compared to the average of 4 previous seasons (43.1 mm). Rainfall concentrated in October and December.

## QUALITY

Because of the cold condition of this year, all varieties showed great freshness and aromatic intensity. They feel elegant on the palate, with perceptible acidities that make them lively and with much nerve. The quality of Chardonnay is particularly good, elegant, straight and with great fruit intensity. Thanks to an adequate load regulation, Sauvignon Blanc shows an exceptional quality. This was also a great year for Pinot Noir, which shows perfect shades and great intensity of colour, lower pH and higher acidity, delivering balanced and elegant wines, of good tipicity.



## CLIMATE AND PHENOLOGICAL STAGES

In our Tierras Blancas property, spring began in October with lower minimum and maximum average temperatures than historic records but similar to the previous season, a condition that continued throughout November. December presented a lower minimum average than historic and last year, and a slightly lower maximum average temperature. In January, the recorded minimum average was higher than historic and last season, while the maximum average temperature reached  $31.6^{\circ}\text{C}$ , slightly lower than the historic average, but  $1^{\circ}\text{C}$  higher than the previous season. February recorded a lower minimum average compared to historic and only slightly lower than last year, but the maximum average reached  $32.3^{\circ}\text{C}$ , the highest of this season, higher than historic records and the previous season. Compared to historic records and to last year, March registered inferior average lows and highs, but still above  $31^{\circ}\text{C}$ . In April, the recorded minimum average was lower than historic and last year, but the average maximum was very similar to both.

The total heat summation was 1,697 degree days (DD), being January the month with the highest accumulation (327 DD). Between October and

November, precipitations in Tierras Blancas reached 34.7 mm, 148% more compared to the average of the same period (14 mm), and occurred mainly in October.

As for the season's phenological stages, budbreak started on September 10 with Tempranillo; it continued on September 20 with Petit Verdot, Carmenère, Syrah, Grenache and Marselan, followed by Cabernet Sauvignon and Mourvèdre at the beginning of October. For varieties such as Carmenère, Tempranillo and Marselan, flowering began by the end of October, and for Cabernet Sauvignon, Mourvèdre, Syrah, Grenache and Petit Verdot, at the beginning of November. Veraison started the first days of December, especially for those varieties planted in the highest areas of the vineyard, like Syrah, Mourvèdre, Carmenère and Marselan, while Tempranillo developed it by the end of December. Veraison for Cabernet Sauvignon Petit Verdot and Grenache began in mid January; Cabernet Sauvignon and Carmenère planted in lower areas, started on January 21. Harvest began on March 15 with Syrah, continued on March 27 with Marselan, Tempranillo and Petit Verdot, which in turn were followed on April 9 by Grenache and Mourvèdre. Harvest of these varieties ended on April 11, just when Cabernet Sauvignon and Carmenère were starting to be picked. Harvest finished at the beginning of May with Carmenère.

## QUALITY

In this season, wines show very nice colours, soft tannins and intense aromas enhanced by fresh and ripe fruits. Syrah stands out for its spicy notes and soft, pleasant tannins on the palate. Cabernet Sauvignon shows its characteristic aromas of ripe fruits, like cherries, blackberries and blueberries, with good structure, a juicy feeling and sweet tannins on the palate. Merlot is stands out for its medium body and freshness. As for Carmenère, it shows spicy notes on the nose, good structure and juicy tannins on the palate. Petit Verdot stands out as usual for its colour, tannic structure and acidity, with notes of ripe red fruits and spices.

# CLIMATE REPORT AND DESCRIPTION OF WINE QUALITY BY ZONE



## CLIMATE AND PHENOLOGICAL STAGES

The Panquehue area registered in October a mean temperature that was lower than the historic due to a drop in the maximum average temperature. In November, the minimum average temperatures were significantly lower, recording up to 2.5°C less than in the same month of last season, but slightly higher compared to historic averages. Maximum average temperatures were higher than the previous year but lower than historic. In December, maximum average temperatures were lower than last year and to historic, and the minimum average temperature was higher than historic but lower than in the previous season. Both January and February were months with higher minimum and maximum average temperatures compared to last year and to historic records, with a higher than historic maximum average temperature of 30.3°C recorded in February. During March and April, minimum temperatures were lower, and March showed a slightly lower maximum average than last season.

The recorded heat summation during this period reflects the above-mentioned conditions. October and December accumulated less degree days (DD) than in the previous season; November instead, was the only month that accumulated more DD compared to last year. January accumulated practically the same amount, and it was the month with the highest heat summation of the season. Compared to last year, the months of February, March and April recorded a lower accumulation. In all, the heat summation reached 1,504 DD, 4.1% below the historic average, and 7.3% less than last season.

As a consequence of this, flowering occurred later than last year: 12 days in Syrah, 25 days in Carmenère, and one month in Merlot, Petit Verdot and Cabernet Sauvignon. Fruit setting started 20 days later in Merlot, Malbec, Petit Verdot and Cabernet Sauvignon, and 15 days later in Syrah and Carmenère. Generally speaking, harvest started later than last season: 6 days for Merlot, 10 days for Carmenère (which finished on May 20), 12 days for Petit Verdot and 15 days for Syrah and Cabernet Sauvignon.

Total precipitations reached 42,4 mm, 156% above the average of the last 4 seasons (16.6 mm), and concentrated in October and December. November, January and February didn't have rains.

## QUALITY

Thanks to the cold-condition of the season and to a dry autumn, ripeness progressed slow and softly, allowing us to obtain fresh and vibrant red wines with good acidity. Generally speaking, elegance prevails over power in this season, with fine tannins and great colours. Cabernet Sauvignon and Merlot show intense aromas of red fruits, and feel juicy and fresh on the palate. As for Syrah, the wines are more austere and straight, with spicy notes of black pepper combined with fresh red and black fruits. Carmenère stands out for its spicy notes and its elegance.



## CLIMATE AND PHENOLOGICAL STAGES

In this season, the Maipo Valley presented moderate temperatures, somewhat warmer than in previous years, with a total heat summation of 1,589 degree days (DD), 36 DD more than the previous year, and 10.2 DD higher than the average of five last seasons.

In October and December, the minimum and maximum average temperatures were lower than the historic average and last season. November had minimum average that was slightly higher than historical and the previous season (1.3°C higher) and a maximum average temperature that was similar to the historic and to last year, which resulted in a higher heat summation compared to the same month in the previous year. Though the maximum average temperature was slightly lower than historic and the

previous year, January recorded the highest heat summation of the season due to higher minimum temperatures. February and March accumulated less DD than in the past year due to lower high and low average temperatures, though January registered 29.4°C, the highest maximum average temperature of the season. In April, the maximum average temperatures were higher, with a larger heat accumulation than in the previous season.

In relation to the phenological stages, budbreak occurred in the same dates than in the past season for Cabernet Sauvignon, but was late in 5 or 6 days for Merlot, and in 10 days for Cabernet Franc and Petit Verdot. Both Cabernet Sauvignon and Merlot started flowering in the same dates as last year, but Petit Verdot and Cabernet Franc were respectively 14 and 7 days late. Fruit set for Cabernet Sauvignon and Merlot occurred in a similar date, but Petit Verdot was late in 12 days, and Cabernet Franc in 4 days. Veraison began later: one week for Cabernet Sauvignon, 2 weeks for Merlot, 10 days for Cabernet Franc and 4 days for Petit Verdot. Cabernet Sauvignon was harvested 15 to 18 days earlier than the historic dates, due to the slightly warmer condition of the year, and because we wanted to obtain more intensity, fresh fruit and lower levels of alcohol.

During the season (October to April), precipitations completed a total of 55 mm, which concentrated mainly in October and December, and represented 62% surplus in relation to historic records in the same period.

## QUALITY

As a result, the season delivered wines of great colour, with intense aromas of fresh red fruits, juicy and with fine tannins on the palate, with more elegance, finesse and balance than power.

# CLIMATE REPORT AND DESCRIPTION OF WINE QUALITY BY ZONE



## Aconcagua Costa Manzanar

### CLIMATE AND PHENOLOGICAL STAGES

Spring began with lower mean temperatures than the previous season and historic averages, mainly due to the reduction of maximum average temperatures.

In comparison to the previous season, the heat summation was higher in December and January (4% and 9% respectively) due to an increase in both the maximum average temperature in December and the minimum average temperature in January. But as of February, and through to April, the total heat summation reached 1,196 degree days (DD), mainly because of a drop in the minimum average, which was 6.3% lower than the previous season (1,276 DD) and 1% lower than the historic average (1,209 DD).

Compared to the previous season, budbreak occurred earlier in all varieties: 20 days ahead in Sauvignon Blanc, 30 days in Chardonnay and 10 days in Pinot Noir. But due to the colder conditions of spring, the complete budbreak-period took longer, occurring between August 22 and October 6, considering all varieties.

Flowering occurred between October 25 and December 5 for all different varieties. Compared to the previous season, there was a delay of 25 days in Sauvignon Blanc, 12 days in Pinot Noir and 15 days in Chardonnay. Veraison

mainly took place during the second fortnight of January, with a delay of 5 days in Sauvignon Blanc and 10 days in Pinot Noir and Chardonnay. It should be noted that the harvest date for Sauvignon Blanc took place 20 to 30 days later than in the previous year due to the colder condition of the season and to the increase of production. On the contrary, and due to their lower production and the search for more freshness and elegance, Pinot Noir and Chardonnay were harvested earlier than in the previous season, from mid February to the first week of March.

Precipitations were concentrated in October (73.2 mm) and December (16.8 mm), being January the only month without rains. From October to April, the accumulated total rainfall was 99.3 mm, a 154% surplus in relation to the season's historic average (39 mm). For this reason, harvest had a larger pressure of fungus diseases such as powdery mildew and botrytis.

### QUALITY

Because of the season's overall cold condition and the larger yields in Sauvignon Blanc, the grapes accumulated sugar more slowly, leading us to harvesting later than in previous years. Pinot Noir and Chardonnay had normal productions and were ripe before Sauvignon Blanc. Since we were looking for a fresh and elegant style, both varieties were harvested earlier than in the previous seasons. As a result, Sauvignon Blanc reveals herbaceous accents, high acidity on the palate, low alcohol levels and very good aromatic intensity, as well as strong minerality. Chardonnay shows a fresh fruit character on the nose and on the palate, as well as intense minerality and freshness. Harvesting Pinot Noir early led to preserving its freshness and obtaining notes of fresh fruits, very nice colours and low alcohol levels. Syrah stands out for its beautiful and deep violet-red colour, fresh feeling, its fruit and spices, good acidity and long-lasting tannins on the palate. This year we would particularly like to highlight Chardonnay and Pinot Noir.



## Aconcagua Medio Ocoa

### CLIMA Y ESTADOS FENOLÓGICOS

Spring started in October, and compared to the previous season and to historic averages, it presented a higher minimum average and a lower maximum average temperature, a trend that continued from November to January. During February, both the high and low average temperatures were higher than in the previous season and the historic average, recording the highest average temperature of the season (29,8°C) in this month. During March and April, maximum average temperatures were lower than both the historic average and that of the previous season, and the minimum averages were higher.

The heat summation recorded in October, November and January was lower than in the same months of the previous season, but February reached the highest accumulation with 265 DD, which, even so, was lower than in the previous season. The season's total heat summation reached 1,443 DD, 4.8% less than the year before (1,516 DD), and 1.1% lower than the historic average

(1,460 DD).

In relation to the phenolic stages, budbreak for Merlot, Viognier, Marsanne, Rousanne, Cabernet Franc and Cabernet Sauvignon began on September 11, at a similar date than last season. However, for other varieties such as Carmenère, Syrah, Petit Verdot and Grenache, budbreak was delayed up to 20 days. Flowering was similar to last year for Cabernet Sauvignon, Merlot and Cabernet Franc, but Viognier, Marsanne, Rousanne, Grenache and Syrah were 6 to 7 days in advance. On the other hand, Mourvèdre was late in 5 days, Petit Verdot in 9 days and Carmenère in 17 days. Fruit set didn't differ much from the previous season in varieties like Cabernet Sauvignon, Cabernet Franc and Mourvèdre, though Syrah, Viognier, Merlot, Marsanne and Rousanne were 5 to 8 days in advance; the varieties that were late in setting were Grenache, 7 days, Petit Verdot, 15 days, and Carmenère, 18 days. Veraison in Cabernet Sauvignon, Cabernet Franc, Viognier, Mourvèdre, Rousanne and Marsanne occurred in a similar date to the previous season; Merlot anticipated the setting in 7 days and Syrah in 15 days. Grenache was 8 days late, and Petit Verdot and Carmenère, 15 days, occurring for this variety on February 8. Harvest of Merlot, Cabernet Franc, Petit Verdot and Marsanne took place at a similar date than last season; generally speaking, Syrah, Cabernet Sauvignon, Viognier, Mourvèdre and Rousanne were harvested one week later. Grenache and Carmenère were picked some days earlier, though some lots of the latter were harvested in a similar date than last year, that is, in mid May.

As far as rainfalls are concerned, just 8.4 mm were recorded from October to April, 39% less than the historic average (13.7 mm), but slightly more compared to the previous season, which registered 4.8 mm. Rains concentrated in October, February and April, being January the only month without precipitations.

## <<< QUALITY

Though some varieties like Carmenère were picked quite late in the season, and there were more cloudy days, grapes finished their ripening period in proper condition. The season's cold characteristic resulted in a slow and long harvest. Red wines stand out for their intense colours, their complex aromatic expression, great freshness due to high acidities with low alcohol levels, and fine tannins. Their profiles feature mainly fresh fruit, and the aging in barrels

predicts that these wines will evolve towards great freshness, finesse and complexity. This year we would particularly like to highlight Cabernet Sauvignon, with delicate aromas and fine structure, and Carmenère, with spicy aromas and good concentration on the palate.

### Summary:

- Cold year conditions, especially in the northern and coastal zones.
- Late ripening season for white varieties, especially Sauvignon Blanc.
- Higher rainfall than the average of last three years and the previous season.
- High pressure of fungus diseases, especially powdery mildew and botrytis in coastal and southern areas.
- High yields in Sauvignon Blanc, Syrah and Carmenère forced us to control loads; Pinot Noir and Chardonnay had moderate yields.
- Absence of problems related to spring and autumn frosts.
- Due to the cold-year condition and to more rainfall, the ripening period occurred later this season. The main challenge was to control vigour and the grapes' phytosanitary condition. The late ripening process was especially good for Sauvignon Blanc, which showed more freshness and moderate to low alcohol levels.
- Though there were some challenges, the season's quality is excellent, and the wines that stand out are mainly Chardonnay, Pinot Noir and Cabernet Sauvignon.

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Panquehue, July 2013

