



ALCANCE 2007 CABERNET SAUVIGNON

Alcance means “to reach for” in Spanish. It reminds us to push the boundaries, to not be afraid of the different or unfamiliar. It inspires us to strive towards making better wines, always and without exception. Alcance wines are made from individual vineyard blocks on the edge of viticulture and climate.

Stretching nearly 800 miles from Limarí in the north to Itata in the south, Chile’s top wine regions offer an extraordinary array of growing conditions. For Alcance, we look for specific, high-character blocks where soil, climate and variety are in true balance. We farm each site vine-by-vine, allowing just one cluster per shoot to ensure intensity and physiological balance. We harvest by taste, not chemical analysis. In the words of winemaker Gavin Taylor, “Alcance wines are bold, extreme and vibrant. Each bottling has its own unique, serious personality. These are lush, extracted, dense, block-selection wines that challenge the palate and showcase the complexity of Chilean terroir.”

VINEYARDS & VINTAGE

Our 2007 Alcance Cabernet Sauvignon combines fruit from vineyard blocks in the Maule and Itata regions south of Santiago. Both Maule and Itata possess climates regulated by the cool breezes that flow up from the Pacific in the morning and down off the Andes Mountains in the afternoon. The grapes from Maule delivered dark color, intensity, ripe fruit flavors and bold tannins. The fruit from Itata added mid-palate lushness, softer tannins and heightened aromatics. The 2007 vintage was marked by below normal temperatures that delayed harvest by a week or more, depending on block location.

WINEMAKING

To ensure high quality from each site, we implemented stringent, crop-reducing protocols including winter pruning, shoot suckering and fruit thinning (one cluster per shoot). All blocks were harvested independently with each lot kept separate throughout much of the winemaking process. The grapes were hand sorted twice upon entering the wine cellar to ensure perfectly clean and ripe fruit. A five-day, cold pre-soak and an extended maceration helped extract full color and flavor from the grapes. The wine was aged exclusively in French oak barrels.

TASTING NOTES

The 2007 Alcance Cabernet is deeply colored, dense and vibrant. The nose is laced with blackberries, blueberries and sage. The palate blends ripe fruit flavors, firm tannins and balanced acidity. This is a tight, concentrated, block-selected wine that will soften and expand with time in the bottle.

WINE STATISTICS

COMPOSITION	95% Cabernet Sauvignon, 5% Merlot
REGION	Maule and Itata Valleys
MATURATION	17 months French oak (25% new)
TA	0.60 grams/100ml
PH	3.64
ALCOHOL	14.1%

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