



# ALCANCE 2007 CARMÉNÈRE

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

Until recently, nobody knew that Carménère was residing in Chile. Since its arrival in the late 1800s, the grape had been misidentified as Merlot. In 1994 Professor Jean-Michel Boursiquot of Montpellier’s School of Oenology realized that much of what had been passing for Chilean Merlot was in fact Carménère, a Bordeaux native that had virtually disappeared from France during the phylloxera scourge of the 19th century. Since its rediscovery, Chilean producers have worked to determine the best sites and winemaking techniques for this “proprietary” variety. Our estate El Maitén Vineyard offers the moderate climate and low-vigor soils favored by Carménère. In 2007, below-normal temperatures delayed harvest by a week or more depending on vineyard location.

## WINEMAKING

Although our estate vineyard, El Maitén, naturally gives a low crop, we reduce yields further by implemented stringent farming protocols including winter pruning, shoot suckering and fruit thinning (one cluster per shoot). All blocks were harvested independently with each lot being kept separate throughout much of the winemaking process. The grapes were hand sorted twice 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, 25% of which were new.

## TASTING NOTES

This wine is proof that good wine is made in the vineyards. The color is dark and inky with purple hues. The nose and palate are packed with ripe flavors of red and black fruit, smoked bacon, sweet spices, black pepper and cinnamon. This is a great example of Carménère from the finest blocks at El Maitén.

## WINE STATISTICS

COMPOSITION	80% Carménère, 15% Cabernet Sauvignon, 4% Merlot, 1% Syrah
REGION	Maule Valley
MATURATION	100% French oak (25% new)
TA	0.60 grams/100ml
PH	3.65
ALCOHOL	14.3%

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