



# ALCANCE 2008 SAUVIGNON BLANC

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

Over the past few years Casablanca has emerged as one of Chile’s foremost regions for cool-climate varieties such as Sauvignon Blanc and Chardonnay. Vintage after vintage, the temperate weather and shallow soils produce wines that are intensely aromatic and vividly reflect each variety. Our 2008 Alcance Sauvignon Blanc features fruit from sand and clay hillside blocks located 25 miles from the Pacific Ocean.

In 2008, bud break arrived a month later than normal in Casablanca. It was followed by mild temperatures throughout the entire season. Overall, rainfall was low, bunches were small, yields were down 25% and harvest was delayed by 1-4 weeks.

## WINEMAKING

Fully ripe grapes were fermented cleanly with no special additives or finings. Half of the crop was whole-cluster pressed to retain balance and fruit character; the other half received four hours of skin contact for additional flavor extraction. After fermentation, the wine was aged on the lees in stainless steel tanks. By preventing malolactic fermentation we were able to preserve fruit integrity and structure.

## TASTING NOTES

This Sauvignon Blanc is a true, honest expression of the Casablanca terroir. The wine is light straw in color with expressive tropical fruit aromas of guavas, gooseberries, passion fruit, peaches and a hint of green grassiness. The acid is firm, but not overpowering. The palate is lush, long and weighty. This is a bold, overt, block-selected Sauvignon Blanc.

## WINE STATISTICS

COMPOSITION	100% Sauvignon Blanc
REGION	Casablanca
MATURATION	Stainless Steel
TA	0.62 grams/100ml
PH	3.27
ALCOHOL	14.1%

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