

# calina®

## 2008 RESERVA CARMÉNÈRE

### ABOUT CHILE

Among the most geographically diverse places on earth, Chile stretches along the rugged west coast of South America. It is fenced in by the wind-swept Atacama Desert to the north, the towering Andes Mountains to the east, the turbulent Pacific Ocean to the west, and vast Patagonia glaciers to the south. These natural borders create a sanctuary for viticulture; a place where phylloxera-free vines thrive in a Mediterranean climate cooled by ocean currents and Andean breezes.

### VIÑA CALINA

Viña Calina is located on the rolling foothills of the Maule Valley. Our Reserva wines feature grapes from estate and other prized vineyards in Chile's top appellations. Fresh, forward and generous, they are fruit-focused and eminently drinkable.

### VINEYARDS & VINTAGE

In 1994, Professor of Oenology Jean-Michel Boursiquot, realized that much of what had been passing for Chilean Merlot was in fact Carménère, a Bordeaux native that had disappeared from France during the phylloxera scourge of the 19th century.

Traditionally, most winemakers have felt that Carménère required a lot of warmth and sunlight to ripen. As a late-ripening grape, we have found that our best fruit is actually coming from slightly cooler locales with low vigor soils. We employ high quality, cool-climate farming techniques (leaf pulling, shoot thinning, green dropping and extended hang time) to create wines that are pure, intense and balanced.

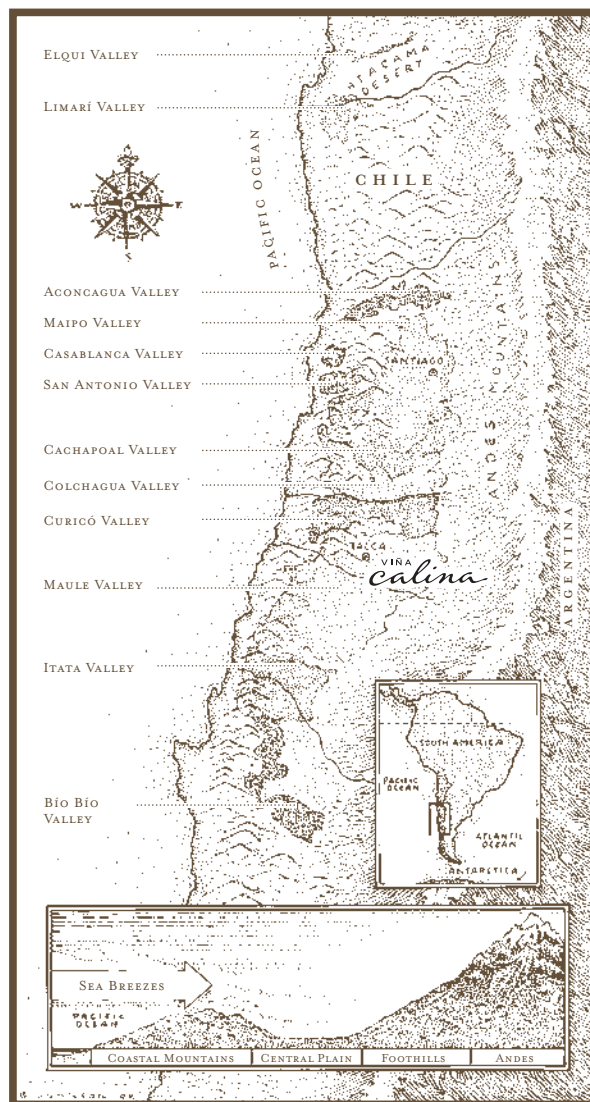
### WINEMAKING

2008 was an excellent year with mild autumn temperatures that allowed the grapes more hang time. Intense vineyard practices, including winter pruning, shoot suckering and fruit thinning, ensured that all vines were in perfect balance. Harvest was done entirely by hand based upon taste. After a three-day, cold soak the juice was fermented and then transferred to a combination of French and American oak barrels for 10 months.

### TASTING NOTES

"This wine is proof that good wine gets made in the vineyards. The color is dark and inky with deep purple hues. The aromas are intense with ripe berries, smoked bacon, sweet cotton candy, "grandma's spice box" and hints of vanilla. The tannins are well-integrated, providing the underlying structure to support the wine's opulent fruit. The finish is medium-long and elegant with spice and hints of oak."

Gavin Taylor, Winemaker



### WINE STATS

COMPOSITION .....	80% Carménère, 12% Merlot, 5% Syrah, 3% Cabernet Sauvignon
VINEYARDS .....	El Maitén, Maule Valley
MATURATION .....	10 months in 50% French oak (7.5% new) and 50% American oak, (7.5% new)
TA .....	.59g/100ml
pH .....	3.65
ALCOHOL .....	13.5%