

2008 RESERVA CHARDONNAY

**CHILE**

Among the most geographically diverse places on earth, Chile is a narrow shoelace stretching down the west coast of South America. It is defined by the wind-swept Atacama Desert to the north, the towering Andes Mountains to the east, the turbulent Pacific Ocean to the west, and the 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**

In this beautiful, isolated country Viña Calina makes wines that are deep, structured and staunchly Chilean. Our winery is located on the rolling foothills of the Maule Valley. Calina Reserva wines are blends from select vineyards within appellations that showcase the best of each variety.

**VINEYARDS & VINTAGE**

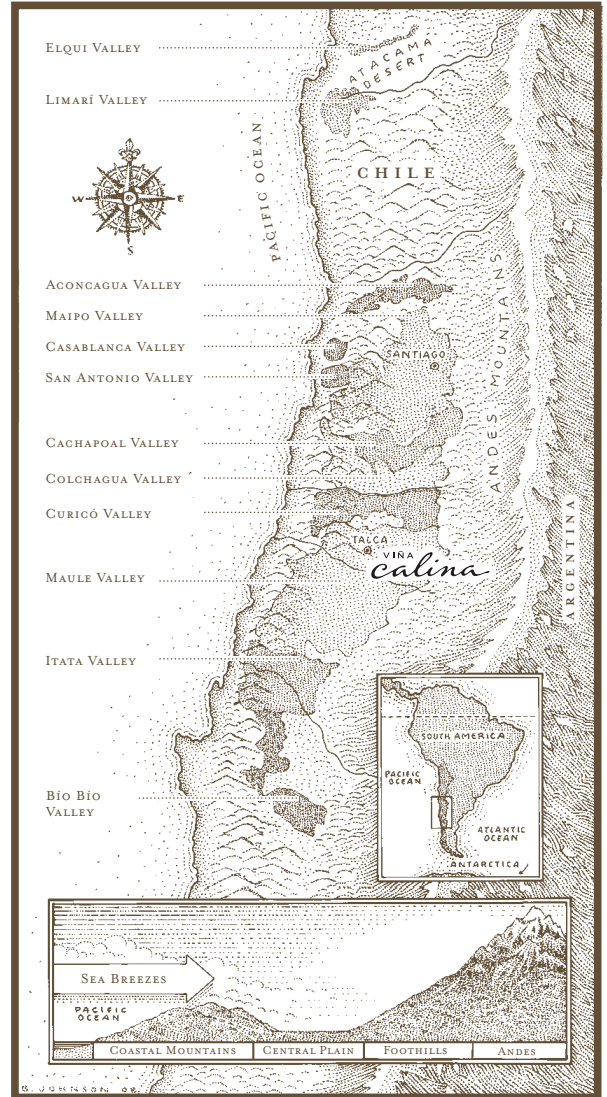
The majority of grapes for our 2008 Reserva Chardonnay come from Casablanca Valley, a coastal region with near-perfect growing conditions for Chardonnay. The maritime influence is clearly evident with morning fog and cool afternoon breezes marking most summer days. The remainder of the blend is from Limarí Valley, one of the northernmost winegrowing regions of Chile. This east-west oriented, coastal area offers clear skies, little rainfall and cool temperatures. In 2008 harvest arrived a month later than normal in both Casablanca and Limarí, resulting in lower yields with intense flavors. The wine's citrus and stone-fruit flavors are classic Casablanca while the crisp minerality is a characteristic of Limarí.

**WINEMAKING**

Grapes were harvested between March and April. The fruit was hand sorted and bunches were then whole-cluster pressed. The majority of the juice was fermented in French and American oak barrels (10% new) for seven months. A small percentage was fermented in stainless steel and only half the wine went through malolactic fermentation to preserve crispness and true varietal character.

**TASTING NOTES**

The 2008 Chardonnay shows subtle aromas of butter balanced by notes of citrus blossoms, green and red apples, white peach and melon. The wine is velvety smooth on the palate with light oak flavors, good acidity, a crisp, long finish and a hint of minerality.



**WINE STATS**

- COMPOSITION ..... 100% Chardonnay
- VINEYARDS ..... Casablanca (85%), Limarí (15%)
- HARVEST DATES ... Casablanca: March - April,  
Limarí: March - April
- MATURATION ..... French and American oak barrels  
..... (10% new) for 7 months
- MALOLACTIC..... 50%
- TA ..... .64g/100ml
- pH ..... 3.49
- ALCOHOL ..... 13.5%