

calina®

2008 RESERVA MERLOT

ABOUT CHILE

Among the most geographically diverse places on earth, Chile is a narrow shoelace stretching 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

The Viña Calina winery is located on the rolling foothills of the Maule Valley, roughly 160 miles south of Santiago. Our Reserva wines feature grapes from our estate and other serious vineyards in Chile's top appellations where variety and terroir are in perfect symmetry. Fresh, forward and generous, they are fruit-focused and offer a softer structure.

VINEYARDS & VINTAGE

Our 2008 Reserva Merlot comes from our El Maitén Vineyard in the Maule Valley. El Maitén is set against the backdrop of the Andes Mountains to the east and the Coastal Mountains to the west. The sandy/loam soils and proximity to the Pacific Ocean make El Maitén ideal terroir for each of the red Bordeaux grapes. Each morning the landscape is awakened by cold winds blowing off of the Humboldt Current flowing up from the Antarctic. Each afternoon, it is chilled by the even cooler breezes rolling off the face of the Andes. This mild climate allows us to produce wines with intense flavors and distinctive elegance.

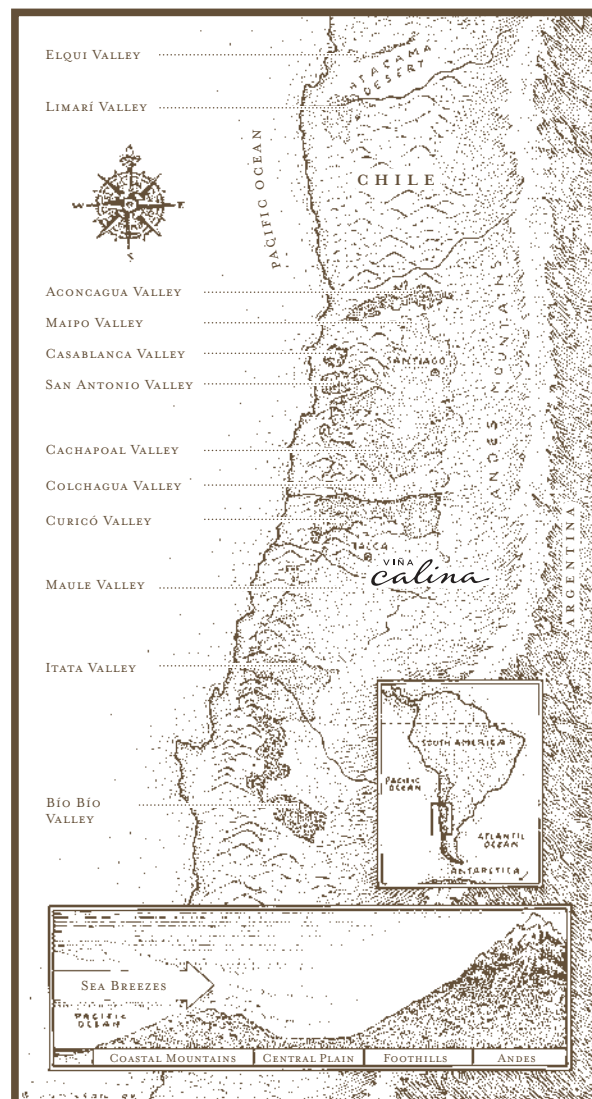
WINEMAKING

Overall, 2008 was an excellent year with mild autumn temperatures that allowed the grapes to hang for an extended period. 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 and based upon taste, not numbers. After a three-day, cold soak to extract additional color and flavor, the juice was fermented and then transferred to a combination of French and American oak barrels for 10 months.

TASTING NOTES

"The wine shows red berries, plums, black and red cherries and cedar on the nose. The mid-palate is plump, plush and juicy with a dash of vanilla from the oak barrels. The long finish is bolstered by mild tannins and balanced acidity."

Gavin Taylor, Winemaker



WINE STATS

COMPOSITION 85% Merlot, 12% Cabernet Sauvignon, 2% Malbec, 1% Cabernet Franc

VINEYARDS El Maitén, Maule Valley

MATURATION 10 months in 50% French (7.5% new), 50% American (7.5% new)

TA59g/100ml

pH 3.58

ALCOHOL 13.5%