



Ventolera Chardonnay 2011

Limited Production

Denomination of Origin

4,266 bottles

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

Terroir

Climate: Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

Soil: We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

Vineyard

Vertical shoot positioning. One or two bunches per shoot. 40% of fruit exposure without skin burns. We use grapes from blocks 7, 8 and 9. Mendoza mass selection.

Yields

1.8 tons per acre (4 tons per hectare)

Vintage

The full season registered lower temperatures than in previous years, which resulted in a lower heat summation for the season, primarily due to the lower temperatures in October and November.

Yields did not drop significantly.

Tasting notes

This wine is polished, fragrant and appealing for its lively honeydew melon, feijoa, peach, apricot, loquat and spicy overtones with a touch of jasmine and pear floral flavors.

On the mouth is rich, fresh with a smooth texture. Lovely harmony carries this from the beginning to the lingering finish, where a mineral edge emerges.

Harvest

April 6th. All hand-picked in 26-lb (12-kg) cases

Aging

50% unoaked, 35% aged in acacia barrels and 15% French oak barrales. 50% of the wine was aged for 12 months in stainless-steel barrels in contact with the lees. No malolactic fermentation

Filtering

Sterile membrane filtered

Basic Analysis

Alcohol: 13.5°

pH: 3.28 g/lit

Total Acidity: 7.12 g/lit

Volatile Acidity: 0.59 g/lit

Residual Sugar: 4.5 g/lit

Dry Extract: 25 g/lit

CO₂: 600 mg/lit

Winemaker: Stefano Gandolini

www.ventolerawines.com