

MAX

CHARDONNAY 2014



VINEYARDS

APPELLATION: Aconcagua Costa

The grapes for our MAX Chardonnay were sourced from the Manzanar vineyard, located barely 12 kilometers from the Pacific Ocean. The vines are planted at an altitude that varies between 330 and 660 feet above sea level, in 2005. Soils have thin layer of loamy soil, placed on a stratum of clay and metamorphic rock (schist/slate), providing the minerality in our coastal wines. These unique conditions are ideal for growing cold-climate varieties such as Chardonnay.

VINTAGE NOTES

The 2013-2014 growing season was moderately warm, with low yields and lower than average rainfall in the winter months followed by a dry spring. Budbreak was delayed due to a cold spell in mid September. Cool growing conditions had the beneficial effect of the extended hang time and slow ripening of the grapes enabling them to preserve fresh character, aromatic intensity and beautiful mineral notes.

WINEMAKING NOTES

Grapes were picked by hand early in the morning and gently whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 10% new and the rest of second or third use. Approximately 56% of the final blend underwent malolactic fermentation. The wine stayed in touch with its finest lees while aging for 10 months in barrels.

TASTING NOTES

Aromas of fresh tropical fruits like pineapple and mango, as well as citric notes of orange zest are combined with subtle aromas of honey and graphite. Its creamy feeling on the palate is refreshed by an intense acidity, characteristic of this cold vintage.

TECHNICAL INFORMATION

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

pH: 3.1

RESIDUAL SUGAR: 1.03 g/L

AGING: 10 months in French oak

TOTAL ACIDITY: 6.17 g/L (in tartaric acid)