



91 POINTS

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VINTAGE 2012

VARIETAL COMPOSITION

100% Chardonnay

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 16 years

ALCOHOL 14.0%

CASES IMPORTED 1,300

SUGGESTED RETAIL PRICE \$18

UPC 835603002584

MERINO

CHARDONNAY 2012

Cool climate and chalky soil produces a Chablis-style Chard with limited oak.

WINERY BACKGROUND: When Rene Merino and his wife first arrived to the Limari Valley, all they saw was a barren, desert landscape covered in cacti.

What Rene saw, however, was Limari's unique location, tucked tightly between the Ocean and the Andes where a constant cool breeze kept the air temperature cool leading into even colder nights.

They uncovered what turned out to be Chile's most concentrated area of limestone soils. From there, they planted parcels of Chardonnay and Syrah – vines and wines that today are some of the best cool-climate varietal expressions in Chile and in the world.

VINEYARD & WINEMAKING DETAILS: Harvested by hand during the last week of February, the grapes were lightly pressed (very slowly) to obtain the cleanest and clearest juice possible. After a slow fermentation in stainless steel tanks, 50% went to a combo of new, 2nd, and 3rd use French oak barrels. No malolactic fermentation at all, but the lees were stirred. After 9 months, the stainless and barrel-aged components were blended and bottled.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: The fresh and lively aromas are all about Chardonnay's identity: citrus fruits such as lemons and tangerines, apples and white flowers with some charming touches of spicy honey. The character of the limestone soils comes out more when you taste it. Pair it with a delicately sauced halibut or linguini with shellfish.



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