



92 POINTS

The Wine Advocate, June 2014

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Vinous, February 2014

VINTAGE 2012

VARIETAL COMPOSITION

100% Chardonnay

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 16 years

ALCOHOL 13.5%

CASES IMPORTED 400

SUGGESTED RETAIL PRICE \$28

UPC 835603002591

MERINO

CHARDONNAY

LIMESTONE HILL 2012

The best block selection from Limari's most concentrated chalky limestone soils.

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: From February 22-27, the vineyard team passed through to pick the healthiest grapes. After a second selection in the winery, whole clusters were pressed lightly and then inoculated with selected yeasts. About 90% of the juice was transferred into new and used French oak (mainly 400-liter barrels from Remond and Adour Grand Cru with medium and light toasts) to continue fermenting, while the rest was fermented in steel tanks. The wine was "batonnaged" twice a week to get better mouthfeel and character. After 10 months in barrels and an additional 2 months in tank, the wine was blended.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Fresh, elegant aromas of apples, pears, lemons with tangerines hints layered by mineral tones. Floral honey and subtle English cream are also present with a buttery whisper beside the soft oak. Deep and structured, the freshness and fruit character are enhanced by mineral accents. This is a versatile pairing wine - it could work with anything from firm flakey fish to chicken in a rich cream sauce.

