

## **2005 VINTAGE REPORT**

### **GENERAL CLIMATIC CONDITIONS OF THE 2005 VINTAGE IN CHILE**

This year climatic conditions were tempered by a dry winter. The 2004-2005 season began with a cold, cloudy spring and it rained only once on 12 November—unfortunately this was during flowering and resulted in some coulure on the Merlot and Carmenère. These spring conditions explain the delay in the budding and flowering periods, which were nearly two weeks late. Summer was quite normal and dry (average temperature of 21°C, max. temperature 32°C) but during the last two weeks of February the temperature climbed to 38°C, which had the effect of correcting the delays observed during the early stages of growth. In the end, we only noticed 8-10 days of delay at veraison. In March it only rained twice on 5<sup>th</sup> and 11<sup>th</sup> (5mm and 7mm in Apalta and 21 mm in Casablanca). The temperature decreased in March slowing down the ripening process but the month of April was exceptionally sunny and quickened the ripening process. Despite this, most of the harvest began later than in 2003, making this a late vintage.

### **THE 2005 VINTAGE AT CASA LAPOSTOLLE**

The most important changes this year at Casa Lapostolle have been the implementation of a new organisational structure and the construction of a buried gravity-flow winery in Apalta. The new winery is dedicated to the production of wines made from 100% hand-destemmed fruit, fermented in 100% new French oak small capacity tanks.

#### **The 2005 Vintage: Requinoa Vineyard**

We started the picking of Sauvignon Blanc at the very beginning of March in Requinoa, electing to pick block by block. Sauvignon Blanc was hand-harvested early in the morning to preserve the cool temperature and to protect the aromas, in small cases of 12kg. The grapes were transported in refrigerated trucks and then chilled through a freezing tunnel which enabled us to press them at 6°C. The Sauvignon Blanc wines show typicity, with very nice fruit, crispness and vibrancy.

Our fifth crop of Syrah confirms that this varietal is performing very well on the round stones of our Requinoa “terroir”. This year, two vats were hand-de-stemmed instead of just one vat as we had done in previous years. Of this fruit 60% was fermented in small French wooden vats of 45hl capacity. As a result our Syrah Cuvée Alexandre 2005 has a deep colour with silky tannins and is very attractive.

### **The 2005 Vintage: Las Atalayas Vineyard, Casablanca**

This year, the harvest in Casablanca was reminiscent of a harvest in Sauternes with three “passages”. We had to wait two weeks longer than scheduled before picking our first Chardonnay in Casablanca. We tasted the berries at least twice a week and made selections according to the level of maturity. Our Atalayas vineyard in Casablanca is located on slopes facing different directions, which gives great diversity in maturation and a great complexity once all the different parcels have been assembled into the final blend. Using effective canopy management and by conducting two green harvests, we avoided any problems with botrytis, which afflicted other parts of Casablanca, and were able to wait until 29 April to pick the last grapes. Harvested by hand in small cases of 12 kg and transported in refrigerated trucks, 100% of the fruit was sorted by hand on a hand sorting table and directly pressed without skin contact. The resulting Chardonnay wines are bright with good fruit intensity and a rich mouthfeel. They are still fermenting in our new French oak barrels which we specially commissioned from our suppliers.

This year, our Casablanca Pinot Noir is also very promising. 100% was hand-destemmed and fermented in small 45hl wooden vats. One vat is showing great structure and the other one, lots of fruit. The blend should be very interesting.

### **The 2005 Vintage: Apalta vineyard**

We started to pick red varieties according to their polyphenolic maturity, tasting berries at least twice a week to assess the levels of ripeness.

### **At the new Clos Apalta winery**

On 8 April we began the vintage at the new Clos Apalta winery, picking some of the Merlot in Apalta early in the morning to preserve the freshness of the fruit. 7000 kg were hand-destemmed by 90 people and poured directly into new wooden vats without either crushing or pumping. They remained at 6°C for 10 days for pre-fermentation maceration. The fermentation was conducted using indigenous natural yeasts and was very slow, allowing us to carry out gentle hand punching down.

In the same way, we harvested and hand-destemmed a total of 130,000 kg of Merlot, Cabernet, Carmenère and Petit Verdot according to the maturity of each one. A total of 20 new French wooden vats of 70hl were filled, the last one being filled on 7 May with Carmenère, which is showing wonderful colour and sweet soft

tannins. All the red wines of the new Clos Apalta winery are already showing great potential.

On 10 May we started to fill a selection of new French oak barrels using gravity with our first Merlot going into a lower level in the new cellar, where will undergo the second fermentation (malolactic fermentation) before being aged on its lees.

### **At the Casa Lapostolle winery**

The double selection tables system was well utilised and was on a large scale. We were able to hand-destem and ferment some lots of Merlot, Cabernet Sauvignon and Carmenère that had never had a chance to undergo to this process before. Generally speaking, because of the new 21 wooden vats at the Clos Apalta winery we were able to ferment parcel by parcel in a very precise and detailed way.

### **Harvest data:**

- Syrah was picked from 8 April to 13 April
- Petit Verdot was picked from 13 April to 15 April
- Pinot Noir was picked on 11 April
- Merlot was picked from 8 April to 25 April
- Cabernet Sauvignon from Requinoa was picked from 12 April until 26 April and mainly during the two last weeks of April for Apalta and Pichidegua vineyards
- Some Carmenère in Apalta was picked during the last week of April, but the most important section of Carmenère was harvested at the end of the 1<sup>st</sup> week of May.

### **The production is generally lower than estimated:**

- Sauvignon Blanc: 7.0 Ton/ha
- Chardonnay: 5.2 Ton/ha
- Syrah: 3.0 Ton/ha
- Cabernet Sauvignon: 3.9 Ton/ha
- Merlot: 5.3 Ton/ha
- Carmenère: 3.5 Ton/ha
- Pinot Noir: 2.0 Ton/ha
- Petit Verdot: 2.5 Ton/ha

**USA CONVERSION:**

- *Sauvignon Blanc: 3.11 US tons/acre*
- *Chardonnay: 2.31 US tons/acre*
- *Syrah 1.33 US tons/acre*
- *Cabernet Sauvignon: 1.73 US tons/acre*
- *Merlot: 2.36 US tons/acre*
- *Carmenère: 1.56 US tons/acre*
- *Pinot Noir: .89 US tons/acre*
- *Petit Verdot: 1.11 US tons/acre*

**Hand-destemmed grapes:**

A total of 160,000 kg was hand-destemmed compared to 50,000 kg in 2004 - 130,000 kg at the Clos Apalta winery & 30,000 kg at the Casa Lapostolle winery.

**Fermentation in French wooden vats:**

20 vats of 75hl at the Clos Apalta winery  
5 vats of 70hl and 2 vats of 45hl (used twice) at the Casa Lapostolle winery  
compared to 5 vats of 70hl and 2 vats of 45hl before.

It seems that one of the most noteworthy characteristics of this vintage is excellent balance between the sugar, natural acidity and phenolic maturity. In short, the 2005 vintage looks very promising!

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