

## 2007 VINTAGE REPORT

### GENERAL CLIMATIC CONDITIONS OF THE 2007 VINTAGE IN CHILE

The 2006-2007 season was normal in terms of rain in winter and colder than the average generally speaking.

In the Cachapoal Valley, winter was cold with usual level of rains.

In Apalta and the Colchagua Valley, winter gave us nearly the same levels of rains than the normal. (Apalta 630mm)

In the Casablanca Valley, we registered in our Atalayas vineyards 500mm .

Spring was quite normal if we think of temperatures and rains. The budding occurred some days earlier than normal (September 10<sup>th</sup> in Apalta vineyards) There was a frost on October the 10th in the central part of the country with some damages for Sauvignon blanc in Requinoa reducing our production of 25% depending of the blocks.

We had an earlier flowering in November.

Flowering conditions were very irregular in terms of temperatures with max of 32°C to 35°C (November the 19<sup>th</sup>) while some other days, temperatures just reached 22°C to 24°C providing a delay in the setting, causing "millerandage" problems.

We solved the problem during the green harvest at the end of December by carefully selecting the bunches; in some vineyards we cut 50% of the clusters, taking first the ones on the sunny side and then the ones on the shady side.

This is the first time we tried this system and we are very happy with the results. It is a much more severe way to practice green harvesting but it allows us to keep only the healthy bunches which will ripen very well.

For the first time, we were able to anticipate well the level of green harvest we needed to achieve in order to get the level of yields we wanted. We were very excited because it means we are starting to know better how our vineyards react.

The growing season was dry and cold. This occurred in all the valleys (Casablanca, Cachapoal and Colchagua ).Goods temperatures in January and February (with a termical amplitud of 20°C for these two months) allowed the good ripening of the whites.

Summer was dry ( the last significative rain occurred in October) .

In general terms, there was an absence of rain during the fruit's ripening season except a single one in February the 16<sup>th</sup> (30mm in Casablanca and 46,3 mm in Apalta) .

If the beginning of March was pretty good, conditions of luminosity and temperatures at the end of March and in April (rather cloudy and with lower temperatures than the normal) have produced a delay in the maturity of the red varieties .

In the end, we only noticed an average delay of ten days in phenolic maturation.

Another time the primary challenge of the 2007 vintage was the particularly long wait for each variety to reach proper phenolic maturity. The cool and dry summer allowed us to wait patiently for phenolic maturity. Cold nights of April and shorter times of days with lack of sun allowed to preserve a good level of acidity and fruit expression but made the fruit's ripening period longer.

Cold conditions of this year give us lower ph levels in the wines, which means better acidity, freshness, fruit and colour.

2007 was a season with a slow ripening, higher level of acidity and ph levels higher in which monitoring and tasting the grapes was very important to ensure that each lot reached maturity. Leaf-pruning during pre- and post-veraison was of the outmost importance in all our vineyards to improve the micro-climatic conditions for the fruit.

In conclusion; we had a very good harvest in 2007 without rain, with just enough heat during the summer to allow for a slow evolution of the grapes.

The dry weather allowed us to extend the harvest and pick at the precise moment for perfect maturity!  
Ideal conditions for a very promising 2007 vintage!

## **THE 2007 VINTAGE AT CASA LAPOSTOLLE**

### **The 2007 Vintage: Requinoa Vineyard**

We started the picking of Sauvignon Blanc at the very beginning of March (7<sup>th</sup>) 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.

This year's innovation is that we pressed some whole clusters of Sauvignon Blanc to assure freshness and natural acidity.

The Sauvignon Blanc wines show typicity, with very nice fruit, crispness and vibrancy.

They exhibit good aromatic expression and good natural acidity which provides freshness to our future blends.

They are remarkably intense, with a wide range of aromas, from citrus to tropical, but also floral and providing a fresh and lively style. Mouths are full and of good volume.

Our sixth crop of Syrah confirms once again just how well-suited are the round stones of our Requinoa "terroir" to this varietal. This year, one vat was totally hand-destemmed.

Then as usual they all fermented in French wooden vats of 70hl capacity. As a result our Syrah Cuvée Alexandre 2007 has a deep colour with silky tannins and is very attractive. The wines stand out for their intense colour, sweet palate, classic complex notes of ripe black fruit and spices

### **The 2007 Vintage: Las Atalayas Vineyard, Casablanca**

This year, due to the special conditions of April, the harvest in Casablanca was longer than scheduled. The 2007 season required repeated combing of the vineyards and extensive grape tasting to ensure that each plot was completely ripe. Dividing the vineyards into sectors of differentiated maturity and beginning the harvest in riper sectors of each vineyard while waiting for the remaining sectors to continue ripening. 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, and were able to wait until May the 4<sup>th</sup> 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 table of selection and directly pressed without skin contact.

The Chardonnay wines exhibit good, balanced mouths and nerve, are bright with good fruit intensity. They are still fermenting in our French oak barrels which we specially commissioned from our suppliers.

This year, our Casablanca Pinot Noir is also very promising. We started the harvest on March the 29<sup>th</sup> and finished on May the 4<sup>th</sup>. All the grapes fermented in small 45hl and 70hl wooden vats. Some vats are showing great structure and others ones lots of fruit and freshness. The Pinot Noir exhibit their typicity with good fruit intensity. The blend should be very interesting.

### **The 2007 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 dividing the vineyards into sectors of differentiated maturity and beginning the harvest in riper sectors of each vineyard while waiting for the remaining sectors to continue ripening.

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

On March the 26th we began the vintage at the new Clos Apalta winery, picking part of the Petit Verdot. We hand-destemmed about 7200kg that we fermented in our French wooden vat.

We began our third harvest, in our buried gravity-flow winery dedicated to the production of wines made from 100% hand-destemmed fruit, fermented in 100% French oak small capacity tanks, by picking Merlot on March the 27<sup>th</sup> early in the morning to preserve the freshness of the fruit. This first day of harvest at Clos Apalta, 7200 kgs were hand-destemmed by 90 people and poured directly into wooden vats without either crushing or pumping. They remained at 10°C for 4 to 6 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 202,096 kg of Merlot, Cabernet, Carmenère and Petit Verdot according to the maturity of each one. All the 21 French wooden vats of 75hl were filled, the last one being filled on May the 14th 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.

Intense work was carried out to obtain a fine harmonisation between well-balanced canopies and vigour uniformity, to obtain fruit in perfect condition. With controlled irrigation and good climatic conditions we were able to wait until maturation to start the harvest beginning the harvest in riper sectors of each vineyard

We are still filling a selection of new French oak barrels using gravity 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 and we try two new systems to improve the selection

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.

### **Production level of yields :**

Sauvignon Blanc : 5,770 tons/has, i.e.2.336 tons/acres compare to a goal of 7,577tons/has, i.e. 3,067 tons/acres  
Chardonnay : 5,797 tons/has, i.e.2.347 tons/acres compare to a goal of 5,625tons/has, i.e. 2.277 tons/acres  
Cabernet Apalta : 3,459 tons/has, i.e 1.400 tons/acres compare to a goal of 3,500tons/has, i.e. 1.417 tons/acres  
« Requinoa: 3.274 tons/has, i.e.1.325 tons/acres compare to a goal of 4,500tons/has, i.e 1.821 tons/acres  
Cabernet Franc: 4,446 tons/has, i.e.1,800 tons/acres compare to a goal of 4,500tons/has, i.e. 1.821 tons/acres  
Merlot Apalta : 7,000 tons/has, i.e.2.834 tons/acres compare to a goal of 6,340tons/has, i.e. 2.566 tons/acres  
CarmenereApalta:5,345 tons/has,i.e. 2.164 tons/acres compare to a goal of 6,000tons/has, i.e. 2.429 tons/acres  
Petit Verdot : 2,453 tons/has, i.e.0.993 tons/acres  
Pinot Casablanca:2,697 tons/has, i.e.1.092tons/acres compare to a goal of 2,792tons/has, i.e. 1.130 tons/acres  
Syrah Requinoa: 2,957 tons/has, i.e.1.197 tons/acres compare to a goal of 3,000tons/has, i.e. 1.214 tons/acres

### **Harvest data:**

- Syrah was picked from March 23<sup>rd</sup> to April 11th in San Jose de Apalta
- April 10<sup>th</sup> to April 13<sup>th</sup> in Las Kuras Vineyard in Requinoa
- Petit Verdot was picked from March 26<sup>th</sup> to March 27<sup>th</sup> in Apalta
- Pinot Noir was picked from March 24<sup>th</sup> to May 4<sup>th</sup> in Casablanca
- Merlot was picked from March 27<sup>th</sup> to April 17<sup>th</sup> (One last lot was picked on May 15<sup>th</sup>)
- Cabernet Sauvignon from Requinoa was picked from April 13<sup>th</sup> until April 19<sup>th</sup> and mainly during the first and second week of April for Apalta

- Some Carmenère in Apalta was picked during the last week of April, but the most important section of Carmenère was harvested during the second and third week of May

**Hand-destemmed grapes:**

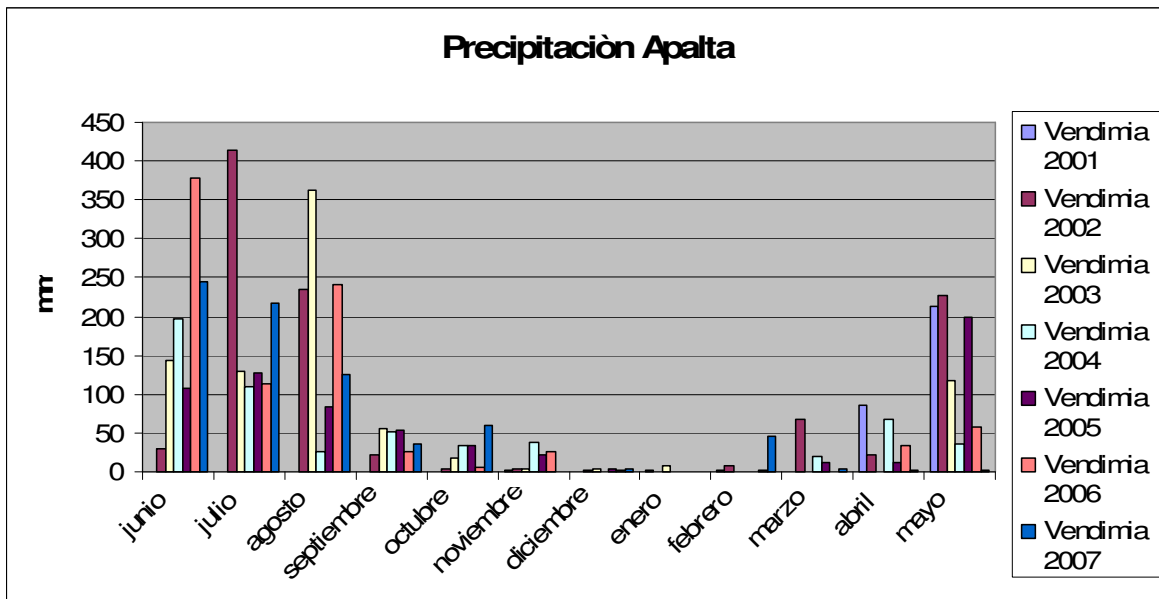
A total of 222 583 kg was hand-destemmed this year compared to 234 000kg in 2006, and 160 000kg in 2005 and 50,000 kg in 2004  
 202 096 kg at the Clos Apalta winery & 24 487 kg (mostly Syrah and Pinot) at the Casa Lapostolle winery.

**Fermentation in French wooden vats:**

27 vats of 75hl (used twice) at the Clos Apalta winery  
 9 vats of 70hl and 6 vats of 45hl (used twice or more) at the Casa Lapostolle winery

We were right to wait and select grapes according to the good maturity; the wines do not show any green characters, and they display intense fruity notes. We are extremely happy with this 2007 vintage because we have an excellent selection of wines for blending, with very good aromatic and color intensity, sweet, ripe tannins and a broad range of flavours.

Jacques Bégarie  
 Technical Director, Casa Lapostolle



<i>Mes</i>	<i>TEMPORADA 2004 - 2005</i>					<i>TEMPORADA 2005 - 2006</i>					<i>TEMPORADA 2006 - 2007</i>				
	<i>T° mínima</i>	<i>T° máxima</i>	<i>T° promedio</i>	<i>Amplitud T°</i>	<i>Lluvia mm</i>	<i>T° mínima</i>	<i>T° máxima</i>	<i>T° promedio</i>	<i>Amplitud T°</i>	<i>Lluvia mm</i>	<i>T° mínima</i>	<i>T° máxima</i>	<i>T° promedio</i>	<i>Amplitud T°</i>	<i>Lluvia mm</i>
<i>Mayo</i>	2,3	18,4	9,1	16,1	35	6,4	16,2	10,9	9,8	200	6,1	17,8	10,9	11,7	58
<i>Junio</i>	3,0	15,6	8,5	12,6	109	7,6	14,8	10,6	7,2	377,8	7,1	15,3	10,6	8,2	244,5
<i>Julio</i>	4,2	15,3	9,1	11,2	127	6,0	14,3	9,6	8,3	114	5,9	15,7	10,2	9,8	217,8
<i>Agosto</i>	4,4	17,3	10,1	13,0	83,5	8,0	15,6	11,3	7,6	241	6,7	16,1	11,5	9,4	126
<i>Septiembre</i>	6,1	19,4	12,2	13,3	54	6,9	18,2	12,0	11,3	26,8	7,4	19,6	12,8	12,2	36
<i>Octubre</i>	7,4	23,1	14,6	15,7	33,0	8,5	21,4	18,8	12,9	5,0	7,8	22,9	15,0	15,1	60,6
<i>Noviembre</i>	8,9	27,6	17,7	18,7	21,5	10,0	26,6	18,1	16,6	26,8	7,3	27,3	16,6	20,0	0
<i>Diciembre</i>	9,7	33,2	20,5	23,5	3	11,2	28,1	18,4	16,9	2,5	9,2	30,4	19,1	21,2	3,5
<i>Enero</i>	11,5	30,4	20,9	18,9	0,6	11,8	30,4	20,8	18,6	0	11,0	31,4	20,5	20,4	0
<i>Febrero</i>	11,4	30,0	20,2	18,7	0,4	12,2	28,9	20,0	16,7	1,6	9,1	29,5	18,5	20,4	46,3
<i>Marzo</i>	10,7	26,8	18,3	16,1	11	8,2	27,6	17,2	19,4	0,2	8,8	28,1	17,3	19,3	3,1
<i>Abril</i>	5,9	24,4	14,1	18,5	12,5	7,5	23,2	14,5	15,7	34	4,0	22,5	12,6	18,5	
					<b>490</b>					<b>1030</b>					<b>796</b>