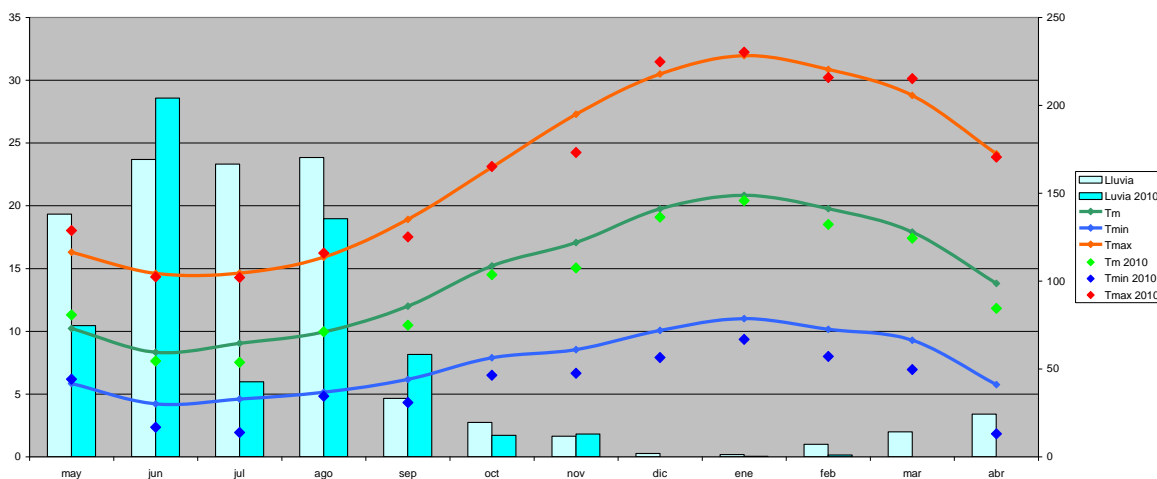


# Lapostolle 2010 Vintage Report

## Climatic conditions 2009-2010



**Fall - Winter 2009:** Except June, the winter was much drier and colder than usual. Especially in June-July in Apalta with 1,5°C less than the normal average, and 2,7°C less for the minimums. Concerning the rainfall, we received 30% less rain than usual in all our vineyards.

September was also particularly cold. Because of these conditions the bud breaking occurred later than last year in Apalta but closer to the normal. Only the Chardonnay in Casablanca valley had 10 days of delay in comparison to the normal.

**The spring** was normal concerning the rainfall but the temperatures were very cold. The summer comes usually very quickly in Chile but this year we couldn't see the end of the winter. In all our vineyards the average temperatures and also the minimums were 1,5°C colder than usual.

The vines suffered during this cold and cloudy weather. These cold conditions disturb the pollination and naturally lowered the yields.

Fortunately the second part of December came back to normal and sunny conditions.

The plant had at this point about 8-10 days of delay.

**The summer** was quite normal. Only the nights were colder, but that is not a problem. Cold nights preserve the grape from dehydrating and induce higher concentration of anthocyanins and some aromas. Most of the nights registered temperatures below 10°C, which is considered as very cold in the wine world.

The veraison occurred 2 to 5 days later than usual in our vineyards.

By the end of February, the physiology of the plant summed about 10 days of delay. During the night of February 26<sup>th</sup>, occurred in Chile the 5<sup>th</sup> biggest earthquake ever recorded: 8.8 on Richter's scale.

Fortunately nobody was hurt among our employees. But some vats suffered and we had to reorganize the winery and put back in operation water and electricity supplies.

So, the 10 days of delay in the vineyards were well received and gave us a short time to be prepared for the harvest 2010.

**The harvest** started on the 11<sup>th</sup> of March with the Sauvignon Blanc of Requinoa (as usual). We harvested all Las Kuras Sauvignon Blanc in 10 days. 100% of this estate (Sauvignon Blanc, Syrah and Cabernet Sauvignon) was harvested by night to preserve the must from oxidation and save some cooling power in the winery.

Tasting and analyzing the berries, we waited for the tannins to be at the perfect stage. The harvest conditions were perfectly dry, which helped us to wait for the perfect maturity.

We harvested the first Merlot coming from the hills of Apalta on the 17<sup>th</sup> of March, which is quite a normal date. In comparison 2009 had 15 and 20 days of advance.

We began to harvest the Chardonnay almost one month later, on mid-April. We harvested 100% of Atalayas' Chardonnay and Pinot Noir by night.

April was coming quite cold with average temperatures 2°C colder than normal and the nights 4°C colder than normal (average of 1,8°C). But fortunately the conditions were perfectly dry.

In 2010, the first challenge was to harvest despite the earthquake. We had to prepare ourselves to be able to receive the grapes fast enough to pick everything at the right moment. Our teams have been very effective and we entered in average 61000 kg per day during this harvest; the same as last year.

In short, 2010 had a cold spring, which gave us natural low yield and a little delay. Then the summer was normal up to the big shake. The fall was dry and fresh permitting to wait for the maturity and to be ready for the harvest.

## The 2010 vintage: vineyard by vineyard

### Average Yields for 2010 harvest

Variety	kg/ha	kg/acre	hl/ha
Sauvignon blanc	3447	1395	26
Chardonnay	1876	759	14
Cabernet Apalta	4109	1663	32
Merlot	4048	1638	31
Carmenère	3051	1235	23
Syrah Las Kuras	3304	1337	25
Pinot Noir	1493	604	11
Petit Verdot	3265	1321	25

#### ***Las Kuras vineyard, Cachapoal valley:***

Like every year we started the harvest with our organic Sauvignon Blanc from Las Kuras vineyard. Some early blocks had been selected, and we determined the harvest calendar of this estate block by block. This estate is on the foothills of the Andes, which provide cool nights (<10°C). We decided to take advantage of this nocturnal freshness and hand-pick all this Sauvignon Blanc by night in small cases of 12 kg. By this way, we receive the grapes early in the morning at our Lapostolle Winery in Cunaco at a cool temperature, preserving the aromas and cooling energy.

The grapes were particularly healthy, thanks to systematic leaves thinning and to a dry season. Thanks to night harvest, careful hand sorting and stainless steel fermentation, the wines are showing powerful and aromatic notes of citrus, tropical fruits. Also the cold winds coming down from the Andes preserved remarkably well the acidity and the crispness.

The other emblematic varietal of Las Kuras is its organic Syrah, which found there a very suitable soil (poor and dry, made of round stones) and fresh nights preserving its fruit during the ripening. Thus we can achieve a perfect ripeness and lovely ripe black fruit and spices. We started the first block on April 15<sup>th</sup>, so two weeks later than the previous vintage. In order to preserve this precious fruit we hand-picked it all by night, do a double hand selection (on clusters and berries) and even one vat has been 100% hand-destemmed in our Clos Apalta winery. All our Syrah is fermented in small (40-70 hl) wooden vats. With all these characteristics the seventh Cuvée Alexandre Syrah will continue what made its reputation: deep colour, sweet palate, silky tannins, and an attractive complexity made of ripe black fruit and sweet spices.

### ***Atalayas vineyard, Casablanca valley:***

We started 15 days later than 2009, on April 15<sup>th</sup>. The vineyard of Atalayas is hilly and has different microclimates with each slope facing a different direction. By tasting frequently the berries (twice a week) and monitoring them in the laboratory, we were able to determine different sectors of maturity to organize the harvest and pick each plot at its perfect point of maturity. We reach a high level of precision for the harvest and the delimited harvest zones are not always matching the physical borders of each parcel.

Same at Las Kuras vineyard, all Atalayas has been hand-harvested by night and the grape transported by refrigerated trucks to the winery, where we sort the grape by hand. Correct leaves thinning, canopy management permitted obtaining an impressively healthy grape. The best lots are gently pressed in whole clusters to preserve the acidity and obtain a better quality of must. Then we ferment it in stainless steel or French barrels to take advantage of the qualities of these two recipients: the fruit and crispness from the stainless steel and the volume and complexity from the barrel. This dual winemaking and the diversity of terroirs of Atalayas explain the great complexity of our Cuvée Alexandre Chardonnay.

The Pinot noir is a small production and for this reason we take a lot of care on it with very low yields. It has been hand-picked by night and then sorted twice (on clusters and berries), one half of the production has been hand-destemmed and all the Pinot has fermented in small 70hl vats. This year the wine is already showing a nice Pinot character with an impressive concentration and volume for this varietal. The final product will definitely be really interesting.

### ***Apalta vineyard, Colchagua valley:***

Apalta is certainly the most complicated estate to harvest, because of the diversity of varietals and micro-terroirs we have there.

We inaugurated the seventeenth harvest of Apalta vineyard with the Merlot located on the hills on March 17<sup>th</sup> and therefore 18 days later than in 2009 but on the same date as 2008.

The Cabernet Sauvignon followed on March 14<sup>th</sup> and so 14 days earlier than 2009.

Then the Petit Verdot started on April 1<sup>st</sup> and so 12 days later than 2009.

And finally came the Carmenère on April 11<sup>th</sup>, which is 21 days later than 2009.

Like in the others vineyards, areas of different maturity have been delimited to setup a precise harvest. The impressive aspect of this vineyard is the speed of the ripening process and the fact that, by harvesting quickly at the right moment, we don't see in the wines neither green nor raisin aromas.

The advantage of Apalta vineyard is to be very close to both wineries, Cunaco and Apalta. When the crop is selected to go to Cunaco winery the grapes are hand-harvested either by night or early in the morning when the temperature is still fresh. In Cunaco we can either

do a double selection on the clusters and then on the berries with 18 persons or an optical selection with our new machine named Vistalys (see further for details).

When the grape is selected to go to Apalta winery, it is 100% hand de-stemmed by 90 people, who remove each berry one by one to have the most advanced selection. Then we passed the berries through a cooling tunnel fed by liquid nitrogen (at  $-196^{\circ}\text{C}$ ) to cool down every berry at  $5^{\circ}\text{C}$ . Then we gently transfer the crop into the 75hl wooden vat without either crushing or pumping it. We keep the vat at  $10^{\circ}\text{C}$  for one week for a cold soaking before letting the temperature going up. With a higher temperature the population of indigenous yeasts will increase and start a naturally slow fermentation, which permit us to work longer on the wine and so more gently by manual punching downs.

## Apalta winery datas

In total, 234.120 kg of grape was hand de-stemmed at Apalta winery and fermented in wooden vats of 75hl with native yeast. Some vats were filled twice.

The grape remains at less than  $10^{\circ}\text{C}$  for one week before starting a natural slow fermentation. This let us time to work gently but for a long time on each vat. All the punch downs (up to 8 per day) are done manually. After fermentation, we can let the new wine in the vat for a post-fermentation maceration, before racking down the vat to fill the barrels by gravity.

## Innovative aspects

### *Egg shaped vat*

We received this year a very special vat.

This vat is made of concrete, but not a simple concrete. It is made of clay and pure chloride-free water was used to prepare it. The concrete is widely used in many Grand Cru wineries in France. It has the advantage to be inert and to preserve the wine from thermal fluctuation thanks to its insulating properties.

The shape of the vat is built on the basis of pentagon following the golden number (just as the golden ellipse of the winery). This egg follows the golden proportions and therefore we could imagine naming it a golden egg. This form has the property to maintain the lees longer in suspension and to focus energetic waves in the wine.

We will use it to age wine. It has a capacity of 600L.

