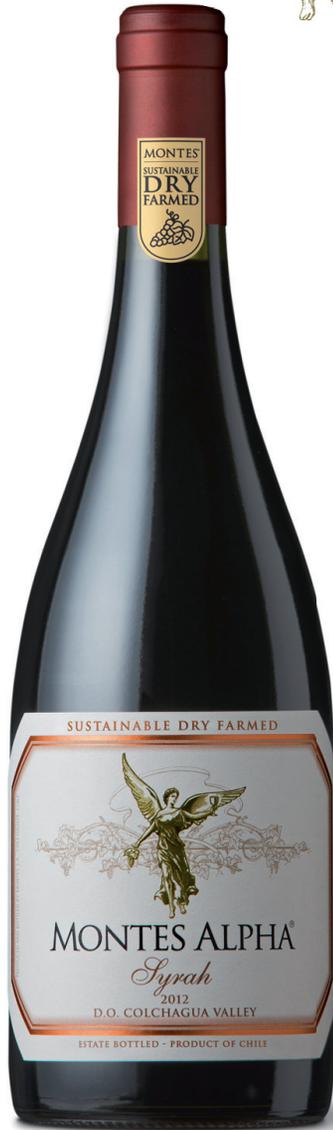




MONTES ALPHA[®]

SYRAH 2012



Our Montes Alpha Syrah is made with selected grapes from our Colchagua Valley vineyards grown under our “Dry Farming” philosophy. Under this system we leave nature to do the job of irrigation through rain. We don’t irrigate unless nature does not provide us with the enough minimum rain that we have determined our vines need in which case we irrigate to compensate the difference. Dry Farming increases the final quality of the wines with more ripe fruit, and more weight in the mouth, decreasing the use of water up to 65%.

Deep ruby red with a violet hue, this highly aromatic wine has a predominance of black and blue berries on the nose with notes of jam and caramel. French oak lends complexity, a touch of vanilla and black pepper, and aromas of coffee and toffee, with just a hint of nutmeg at the end. The palate is smooth and well balanced with nicely rounded tannins. This is voluminous wine with a long finish.

HARVEST

Harvest Period: Throughout the entire month of April.

Harvest Report: The weather during the 2011–2012 season presented very pronounced cold and hot periods. Rainfall was scant due to the influence of the La Niña phenomenon and concentrated during the winter months. The spring was cold and frost free, which was ideal for optimal foliage growth, flowering, and cluster definition. The summer was dry, clear, and without the cold and cloudy days presented during the previous season. Veraison began in mid-January, a little earlier than in the previous season, essentially due to the predominance of clear and warm days during the rain-free summer season. Temperature peaks in February and March made it necessary to start harvest slightly earlier than in 2011 in the non-irrigated blocks destined for our icon wines. Harvest for entire volume destined for our Alpha wine began the first week of April and ended on the 28th of the month. Overall grape health was very good, although extreme care was taken to remove bunches showing signs of dehydration.

VINEYARDS

The vineyards that produce the grapes destined for our Montes Alpha Syrah are located at our Marchigüe and Apalta estates in the Colchagua Valley. These two areas have soils of granitic origin with varying levels of weathering. Both vary widely in terms of clay content, depth, and amount of organic matter. Apalta is very heterogeneous, with zones that are marked by the influence of the river and others influenced by mudslides and material that breaks loose from the surrounding mountains. The soils are generally deep on the flatland and thinner at the foot of the mountain and higher areas. The Syrah does best when planted in the areas with steep, 45° slopes. Marchigüe is flatter and has lower hills with low to medium slopes. Its soils are rather shallow and in some cases no more than 60 cm deep, with medium clay content and a high capacity for water retention. The vineyards are located on moderate slopes with a westerly exposure. “The leaves closest to the bunches are lightly removed eight weeks before harvest to encourage better ventilation to the bunches and allow more sunlight to reach the fruit to ensure even ripening and optimal vineyard health.”

BASIC ANALYSIS

Alcohol _____	14.8°
Total Acidity (H2 SO4) _____	3.47 g/Lt.
Residual Sugar _____	2.9 g/Lt.
pH _____	3.50 g/Lt.
Volatile Acidity (C2H4O2) _____	0.56 g/Lt.
Free SO2 _____	0.027 g/Lt.

TECHNICAL DATA

Denomination of Origin: Colchagua Valley.
Vine Selection: Clones 99, 100, 174, 300, and 470.
Filtering: Cartridge filters prior to bottling.
Vineyard yield: 7 tons per hectare (2.8 tons per acre).
Grape Varieties: Syrah 90% - Cabernet Sauvignon 7% - Viognier 3%
Barrel Aging: 55% of the wine is aged for 12 months in French oak barrels with 1, 2, or 3 uses.

SUGGESTIONS

Cellaring Recommendations: Can be enjoyed now or cellared for up to ten years.
Recommended Serving Temperature: 17°–19° C (62°–66° F).
Decanting: Best when decanted for at least 30 minutes prior to serving.
Food Pairing: Highly recommended with red meats, Mongolian beef, spaghetti with Bolognese sauce, and lamb chops.