



## THIRD SEASONAL REPORT FOR 2014

### White Grape Harvest

The season began with concern about the effects of the frosts that affected Chile in September. However, budbreak, flowering, and veraison occurred in accordance with historic dates, which allowed us our first sigh of relief. A dry summer obligated us to pay close attention to the precise timing for the harvest, which took place two weeks earlier than usual this year.

In the early months of 2014, the maximum temperatures in the Colchagua, Casablanca, and Leyda Valleys were higher than normal, while the minimum temperatures were lower than usual. The highest temperatures observed influenced the maturation of the grapes, causing them to ripen more quickly than usual.

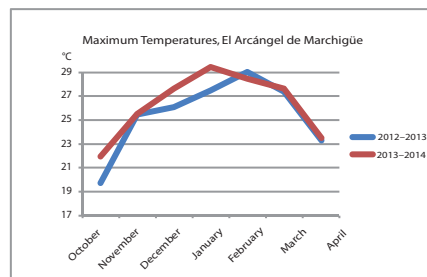
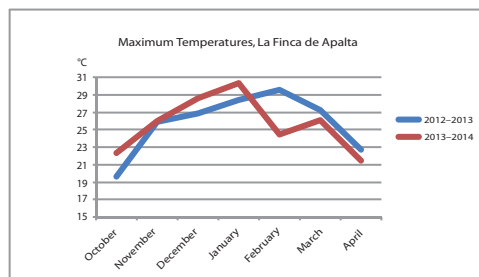
The first rain fell in the Colchagua Valley in March, although it was of low intensity, just 6-7 mm in the interior of the valley and 16.3 mm at the coast. There was no precipitation in the Leyda and Casablanca Valleys, and the groundwater and river levels remained lower than normal and close to their historic lows.

The white grape harvest began quite early with our Sauvignon Blanc from Leyda (third week of February). The onset of harvest in the Casablanca Valley was normal to late, depending on the zone, which could have been a consequence of the spring frosts.

This year we picked the Pinot Noir very late, not only due to the weather, but also in pursuit of a new style in aroma and body. For the white varieties, we observed approximately 30% lower yields in Sauvignon Blanc and 50% in Chardonnay. Red yields were approximately 25% lower than in a normal year.

The 2014 vintage is showing very good quality. The aromatic intensity of the Sauvignon Blanc is unprecedented, and the Chardonnay has wonderful concentration and an exciting blend of tropical fruit flavors.

It has been a healthy harvest with high concentration; grapes that normally weigh 1 gram have come in weighing 0.7 gr. Because fewer grapes were produced this season, we have been able to dedicate more time to the details of good vinification.



*A. Montes*

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May 2014