



CHALK HILL

SONOMA COAST
2019 CHARDONNAY

VINEYARD

Since its founding, Chalk Hill has been producing artisan wines from our 300+ acres of Estate vineyards in the hills of northeastern Sonoma County. For over four decades, we have studied and cultivated our complex terroir to produce wines with vivid aromatics, commanding flavors, great character, and regional specificity. While our Estate vineyards are the cornerstone of our identity, our Sonoma Coast Chardonnay allows us to create wines of elegance with an expanded palette of exceptional cool climate fruit. The 2019 vintage features Chardonnay sourced primarily from Foley Family estate vineyards in Carneros, Chalk Hill and the Sonoma Coast. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros delivers structure and notes of apple and pear.

WINEMAKING

The 2019 harvest started 1-2 weeks later than usual. A wet winter and spring followed by persistent cool temperatures extended the growing season allowing the grapes to mature gradually. Vintners from around the state are praising the full flavors, fresh acidity and superb balance of this year's crop. The fruit for this 2019 Chardonnay was harvested in late August through September.

TASTING

Subtle gold tones shine through in this 2019 Sonoma Coast Chardonnay. Aromas of red apple and ripe pear meld with hints of honeysuckle and orange-peel and a bit of toasty marshmallow. A bright entry gives way to a creamy, rich texture with extended notes of caramel and Macintosh apple, and a long, clean, juicy finish.

HARVEST DATA

Harvest Dates: LATE AUGUST – SEPTEMBER, 2019

Average Brix at Harvest: 23.5°

FERMENTATION / AGING DATA

REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION

Cooperage: FRENCH, AMERICAN AND HUNGARIAN OAK, 22% NEW

Barrel Aging: 11 MONTHS SUR LIE

WINE DATA

pH: 3.53 TA: 5.2 Alcohol: 14.5%



Diora®

2019 LA SPLENDEUR DU SOLEIL CHARDONNAY

MONTEREY

Named for the golden hills of the Santa Lucia Mountain Range that frames our family-owned San Bernabe Vineyard in Monterey, Diora is inspired from d'Or, the French phrase meaning golden and bestowed on beautiful, sun-filled regions. No effort has been spared along Diora's 30+ year journey from vineyard-to-bottle. The result are expressive wines overflowing with flavor, depth, personality, and a devotion to indulgence.

WINEMAKER'S NOTE

This Chardonnay has a beautiful, pale golden hue with tropical aromas of pineapple that mingle with toasted oak and hints of ripe apricot, creme brûlée and pear. The delicate flavors of crème brûlée give way to lovely notes of key lime, white peach, and marshmallow in a medium-bodied mouthfeel.

— Winemaker, James Ewart

VINTAGE REPORT

The 2019 Monterey growing season had cool and moderate weather return to Monterey County and made harvest more aligned with a typical coastal winegrowing timeline. Mild temperatures, overnight fog and afternoon winds provided extra hang-time desired for great phenolic development which this region typically enjoys. With no real significant heat spikes, the grapes were allowed to slowly ripen and create intense fruit flavors. This was a harvest of excellent quality.

VITICULTURE

Just over 80% of this blend comes from our San Bernabe Vineyard which has a range of soils from ancient aeolian sand dunes to calcareous soils. These sandy soils are free draining, allowing the vines to develop deep root systems developing healthier vines. The climate is much warmer during the day and cools down in the afternoon as the prevailing afternoon winds funnel down from the Monterey Bay allowing for the development of more tropical characters such as pineapple, guava, and stone fruit. The remainder of the blend comes from Santa Lucia highlands which is cooler than our San Bernabe Vineyards, providing more citrusy characters such as orange and grapefruit. It is a long narrow strip that runs down east south of the Santa Lucia Highlands Foothill with dense early fog, and breeze that burns off as the sun rises. Only our best blocks with specific clones, mostly Dijon, made it to the final blend, from our San Bernabe Vineyard blocks 43B (clone 17), block 41B (Clone 95, 76), block 218A with more calcareous soils that adds minerality (Clone 4, 95) were selected for the final blend. From our Santa Lucia Highlands vineyard blocks 1BS, 1BN, and 1AS with predominately clone 4 and 95 were selected for the final blend.

WINEMAKING

Our veteran winemaker, James Ewart, oversees the team and the small-lot winery built in the vineyard. We picked our blocks when the fruit was fully ripe, and each was kept separate, and all were 100% barrel fermented. ~45% new oak was used for primary and secondary fermentation. After nine months of aging the wine was racked and put back into oak barrels (predominantly French oak) where it spent another five months before final blending. The winemaker yeast selections were QA23, and CY3079. QA23 is known to enhance thiols (guava, passionfruit, and grapefruit), CY3079 is known to contribute characters such as toasted bread, honey, hazelnut, and vanilla when left on lees. After the wines finished alcoholic fermentation, the wines underwent a malolactic fermentation and were stirred every two weeks which helps soften and round out the wine and provide buttery characters.

BARREL REGIME

This wine was aged for ~fourteen months in predominantly French barrels creating nice weight on the palate. The Damy Vosges long-toast barrels gives the wine nice length with slight toasty notes. The Cadus barrels gives the wine nice vanilla sweetness and depth. About 45% were new oak barrels and the remainder of the wine was barrel fermented in 1+ years seasoned barrels so the fruit aromas were not overwhelmed by new oak.



TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: ~80% San Bernabe Estate Vineyard, ~20% Santa Lucia Highlands

Aging: 14 months in barrel (~45% new) Primarily French Oak

Malolactic Fermentation: 100%

pH: 3.52

TA: 0.53 g/100ml

Alcohol: 14.5% by volume



GRAN RESERVA 2012

VINTAGE

The Rioja Regulatory Council classified the 2012 harvest officially as “Very good”. Following a mild winter that saw light frosts and very little rain. Flowering and fruit set were a little late, both happening in June after hail storms that affected most of the Rioja Alavesa. A warm and dry summer forced the harvest to start 10 days earlier than expected. As a result, after carrying out the appropriate ripeness checks, we had to harvest the grapes selectively, by area and variety, which yielded prime quality grapes in excellent health.

WINEMAKING

After the best grapes were carefully selected from the Tempranillo, Graciano and Mazuelo vineyards, they were cold macerated for several days prior to fermentation. Alcoholic fermentation took place next, at between 26 and 28°C, with periodic pumping over. The must was allowed to macerate again post-fermentation. Lastly, Beronia Gran Reserva 2012 spent 28 months in French oak barrels, completing its ageing with a further 36 months in bottle prior to release.

WINEMAKER'S NOTES

Beronia Gran Reserva 2012 is a very deep garnet colour. On the nose it displays a vast array of aromas, from stewed ripe fruit to prunes and nuts such as walnuts. Subtle hints of tobacco and powdered cacao also come through, together with white pepper and balsamic notes that add freshness. It delivers distinct notes of fruit and nuts on the palate, which provide structure and tannin. The wine is long, very complex, balanced and also sophisticated.

SERVING AND PAIRING

Best served at 15°-17°C with red meat, roast beef, mature cheese and chocolate desserts. Recommended for drinking from release until 2033.

Grape varieties: 93% Tempranillo, 4% Graciano and 3% Mazuelo

Date of harvest: Early October 2012

Bottled: February 2016

Barrel ageing: 28 months in French oak barrels.

Technical data:

ABV: 14%

Total Acidity: 5.80 (tartaric acid)

Volatle Acidity: 0.74 (acetic acid)

pH: 3.65

Reductive sugars: 1.9 g/l

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González Byass
 Desde 1835
 Familia de Vino



PERINET



ABOUT THE WINERY

The rugged Montsant mountains of Catalonia define the Priorat both visually and viticulturally. The imposing, sheer walls have shed entire layers of slate onto the soil over the millennia. The vines burrow through crumbled rock for water. Paired with hot, arid summers and Mediterranean breezes, these are the conditions where traditional Garnatxa and Carinyena find their highest potential. With active viticulture dating to the 12th Century, the Priorat is as Old World as it gets. As the premier destination winery in the region, Perinet honors that history and infuses it with New World leadership and innovation.

MERIT 2016

PRIORAT

DOQ

WINEMAKERS NOTES

Merit is an expression of Licorella, the Priorat soil in the glass. A blend from mostly Merlot and Syrah, with a touch of Garnatxa and Carinyena to add complexity and structure to the wine. The grapes are handpicked at an earlier stage, the first fruit to reach peak ripeness created by the hot days of summer. All lots are cold-soaked for 5 days before beginning their fermentation in stainless steel tanks. The Carbonic maceration technique is used for 20 days to reach optimum flavour and soft tannin extraction. The wine is aged for 1 year in stainless steel tanks to build a rounded mouthfeel from the lees. The intent was to express fruitiness with no influence of oak, showcasing the aromas of the iron and minerality of the soil. This wine is unfinned and unfiltered.

-Toni Sanchez

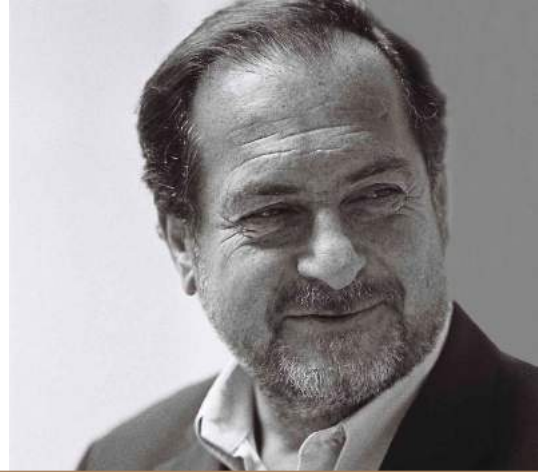
VINEYARDS NOTES

The Merlot and Syrah for this wine come from Perinet's estate vineyard Mas Vell, which is planted south of the winery with full sun exposure maximizing potential ripeness for the grapes. Mas Vell sits at a higher elevation which allows for open canopy exposure and cooling winds to retain acidity in the grapes. The Garnatxa and Carinyena come from the Mas d'en Xes estate vineyard which is planted behind the winery and forms a natural amphitheatre near the base of the Montsant mountain range.

COLOR	Deep ruby
ON THE NOSE	Juicy red cherry, black licorice, cocoa powder, fennel seed, tobacco and slate
ON THE PALATE	Friendly tannin structure with a luscious and bright acidity showcasing notes of fleshy black cherry, strawberry preserve, and crushed stone minerality that lingers on the palate
BLEND	35% Merlot, 30% Syrah, 19% Garnatxa, 16% Carinyena
FERMENTATION	100% stainless steel
AGING	12 months in stainless steel
VINEYARDS	Mas Vell, Mas d'en Xes
CASE PRODUCTION	2,833 cases
ALCOHOL BY VOL	14,5%



Clos de los Siete



HARVEST 2018

2018: one of the finest harvests of the last 30 years.

"2018 was a great vintage in the Uco Valley. The weather was relatively dry and cool, with record differences between day and night-time temperatures, especially in March and April. These conditions enabled the berries to ripen more quickly, while favouring the concentration of anthocyanins and tannins in the grape skins, resulting in exceptionally high-quality wines.

The winter of 2017 was mild and dry, with a few stormy periods. This clement, dry weather continued into the spring, with some occasional frosts in mid-October and no "Zonda" (a warm wind that descends from the Andes Cordillera). The summer started hot but then temperatures gradually fell in February, March and April, thanks to the cooling effect of the Pacific on the Andes. This phenomenon, combined with low rainfall, about 30% less than the historical average, made it possible to achieve an optimal

balance between aromatic expression of the fruit and pleasant natural acidity.

The harvests took place two weeks early, with the vines in perfect health. The sugar and polyphenol levels were excellent, resulting in superb freshness and good concentration of the juices."



LOCATION: Valle de Uco; Vistaflores, Cantón de Tunuyán (120 km south of Mendoza).

CLIMATE: Continental with low rainfall.

SOIL: Sand and clay with large pebbles.

ALTITUDE: 1.100 m.

VINEYARD SIZE: 1-3 Ha.

PLANTING DENSITY: 5.500 vines/Ha.

PRUNING: Double Guyot.

PRACTICES: Vertical training, green harvesting, leaf trimming, computer controlled drip irrigation

HARVEST: Manual harvesting in 15 kg trays.

YIELD: 29 hl/Ha.

SORTING: Manually sorted twice (before and after destemming).

TRANSPORT: All by gravity i.e. no pumping.

VINIFICATION: Cold pre-fermentation maceration.

MATURING: 11 months – 70 % in oak barrels (1/3 new French oak barrels, 1/3 in one year old barrel, 1/3 two years old); 30% in vats.

BLEND: 55% Malbec, 19% Merlot, 10% Cabernet-Sauvignon, 12% Syrah, 2% Petit Verdot, 2% Cabernet Franc.

NO FINING, NO FILTRATION.

TASTING NOTES:

"Clos de los Siete 2018 has a beautiful deep red colour with glints of ruby. The nose is characterized by intense, complex aromatic expression with scents of dark fruit, blackberries and blueberries, and floral notes accompanied by delicate hints of spice. The palate is generous, silky and full-bodied. The blend presents a remarkable balance between well-rounded tannins, intense fruit, and good concentration. This wine has a characteristic freshness and beautiful length on the palate.

Seductive, elegant and complex, it has great potential to improve with age." **MICHEL ROLLAND**

Legado Reserva Cabernet Sauvignon 2019

DE MARTINO, MAIPO VALLEY, CHILE



HARVEST & VINTAGE NOTES

The Legado Reserva range is produced in Isla De Maipo, in the heart of the Maipo Valley. The vineyard is planted on an alluvial terrace with gravel soils that suit this variety perfectly.

The grapes were manually harvested during the first week of March 2019. Grapes are destemmed and sorted before being transferred to stainless steel tanks, where they underwent a cold maceration prior to a spontaneous fermentation with native yeasts. After 10 days of post fermentation maceration and when malolactic fermentation has been completed the wine is raked to used French barriques for ageing for 12 months. This wine is not fined and is only lightly filtered prior to bottling.

This wine is a lively violet color with fresh and ripe aromas of cassis and redcurrant, joined by notes of tobacco leaf, graphite and violets. The palate is medium bodied with an intense ripe fruit core balanced by very fine tannins, fresh acidity and a long finish. Overall a classic example of Maipo Cabernet Sauvignon in a more restrained and elegant style that will develop for the next 10 years.



JAMESSUCKLING.COM

James Suckling, www.jamessuckling.com, April 2021



vinous

Joaquin Hidalgo, Vinous, May 2021



Wine Spectator

Wine Spectator, October 2021



Wine Spectator

Wine Spectator's Top 100 of 2021, November 2021



DE MARTINO

EST. 1934

WINEMAKERS: Marcelo Retamal,
Eduardo Jordan, Marco Antonio De Martino,
Sebastián De Martino

GRAPES: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

CELLARING: Drink now through 2035

