

Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

CASA WINES BY LAPOSTOLLE

Casa Chardonnay 2008

GENERAL CLIMATE CONDITIONS OF CASABLANCA VALLEY

Casablanca Valley exhibits a cold Mediterranean climate. Located right next to the Pacific Ocean in the central part of Chile, the climate is moderated by the cold Humboldt current traveling from the Southern Pole. This current drops the temperatures and the coastal winds refresh the valley's climate. Winters tend to be mild with only a slight risk of frost. Summers are also fairly mild with moderate temperatures (a Region One according to the Winkler system). November to April, the critical harvest period in the Southern Hemisphere is usually dry.

Casablanca has the perfect combination of cold temperatures with a dry summer, so our Chardonnay maintains its acidity and ripens very slowly with very little risk of rain during the Fall.

THE SOIL

Soils are from granitic origin from the Chilean Coastal Mountains, with some layers of clay and sand. There is good drainage and low fertility.

VINTAGE CONDITIONS IN 2008

We will remember the 2007-2008 season to be perfect for our Chardonnay. No frosts and low yields along with a slightly cooler year in Casablanca assured their excellent quality. Its fresh and citrus character, good acidity and phenolic ripening stand out; while its full but balanced mouth-feel remain elegant in nature.

WINEMAKING

We hand harvested all the grapes in early hours of the morning in small plastic cases of 12 kilos and sent them in refrigerated containers to our winery in Colchagua. By pressing whole cluster as much as we could, we preserved the natural acidity in our grapes. This also maintains the purest clarity of the wine. We fermented 70% of the juice in stainless steel tanks in order to preserve the freshness of the fruit and 30% was fermented and aged for 8 months in used French oak barrels. No malolactic fermentation was pursued. We want to enhance the best fruit that Casablanca offers with bright acidity and the touch of complexity from the oak.

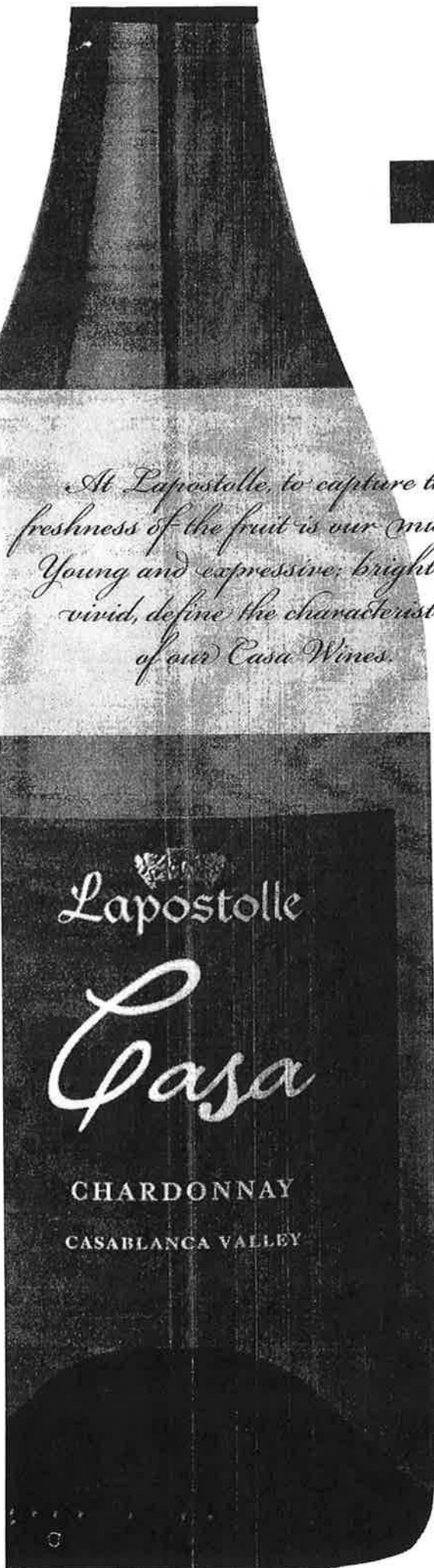
TASTING NOTES

Color: Bright light yellow with subtle lime notes.

Nose: Expressive aromas of tropical fruit and sweet citrus fruit. Touches of honeycomb and elegant sweet spices add an extra layer of complexity.

Palate: Good volume and density, with vivid acidity that presents in the mid palate and a long finish.

Service and Food Pairing: Serve cold at 10/12 C. The ideal companion for appetizers and sea food.



*At Lapostolle, to capture the
freshness of the fruit is our mission.
Young and expressive, bright and
vivid, define the characteristics
of our Casa Wines.*

Lapostolle

Casa

CHARDONNAY

CASABLANCA VALLEY

BY THE NUMBERS

APPELLATION

Region/District: Casablanca Valley, Chile.

Grape Variety: 100% Chardonnay.

VINEYARD

Growers: 71% Long term contract growers in Casablanca.

29% Atalayas Vineyards, Lapostolle.

AGEING

Fermentation: 70% Stainless Steel; 30% used French Oak.

Ageing: 30% of the blend French oak for 8 months.

No malolactic fermentation.

Barrel use: Used French Oak Barrels 225 L.

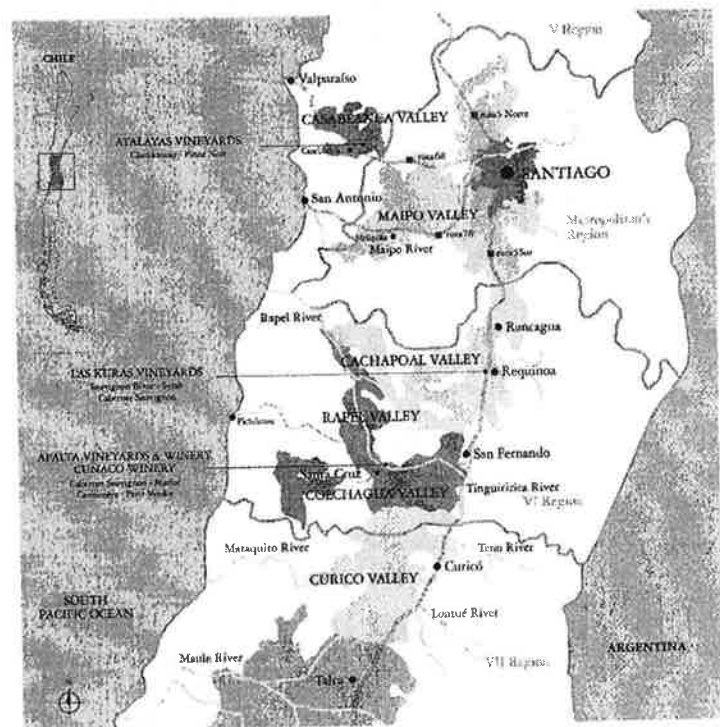
Coopers: Saury, Hermitage, Francois Frères.

Medium Toast.

PRODUCTION

Date of Bottling: January and February 2009

Cases produced: 19,978 cases of 12 bottles 0.75 lts.



"My home is Casablanca Valley. I think of the coastal breezes from the Pacific Ocean, the misty mornings and the granitic soils on the slopes of the Coastal Cordillera. A unique terroir for a unique young and vibrant Chardonnay."

*Igor Jimenez,
Atalayas Vineyard Supervisor.*

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Rioja Bordon Gran Reserva



Region :	RIOJA
Denomination of Origin :	RIOJA (natural region)
Classification :	GRAN RESERVA
Vintage :	2001 (Excellent)
Varieties :	Tempranillo (80%) , Garnacha red (10%), Mazuelo(5%) and Graciano (5%).
Vinification:	Traditional system, de- stemming and maceration in contact with the skin (90%), carbonic maceration (10%): fermentation of the whole bunch.
Ageing in wood:	selected barrels of American white oak. Ageing during 35 months. Traditional racking system from barrel to barrel every 5 months.
Ageing in bottle:	approximately 3 years in optimum conditions of temperature and humidity.
Characteristics:	Ruby red in colour with elegant brick – coloured highlights and bright mahogany meniscus. In the nose the bouquet from the reducing ageing in the bottle predominates, with hints of vanilla and spice. In the mouth it is velvety, polished and full with considerable body.
Serving temperature :	~ 18°C
Suggestions :	We recommend to combine RIOJA BORDON Gran Reserva with roasted meats and blue cheeses.

This is and ideal wine for wine lovers, first class restaurants and hotels and specialized wine shops.

RIOJA BORDÓN Gran Reserva is ready to drink but will improve in the bottle during 5 more years. We recommend to avoid changes in temperature (ideal 11-12°C) and humidity (ideal 75-80%).

CSPC 735254

12 x 750ml

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