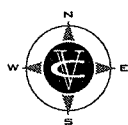
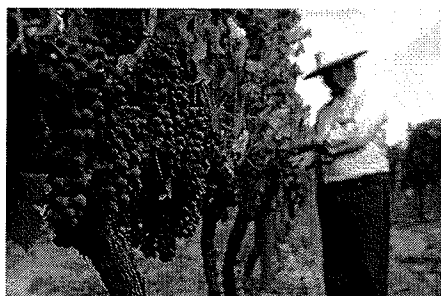


# WINES OF CHILE

## TASTING PORTFOLIO



**VINE CONNECTIONS**

# MAYU

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## **Mauro Olivier Alcayaga**

*Owner, Mayu*

Mauro was born and raised in Elqui valley after his parents decided to move to Chile from northern Italy in the 1950's. He found his passion for winemaking during his summer breaks in middle school, when he helped his family's fruit business. This experience brought him important knowledge of the soils, vines, and how to grow the best grapes in the Elqui valley. He eventually joined forces with his father's cousin and winemaker, Giorgio Flessati, who was then making wine in Italy. Mauro was the pioneer of planting fine wine grapes in the Elqui valley in 2000 with his first Carmenere and Syrah plantings.



Mayu wines come from a chapter of his family's story and heritage. The wines are a representation of an Old World and New World marriage. Giorgio and Mauro work together every year to maintain premium quality while continually exploring new possibilities that fuel the best vintage every year.

From the crystal clear blue skies by day that turn into a blanket of the brightest stars at night, to the Andes backdrop that surrounds the desert valley, Elqui valley is a most fascinating and exciting place to produce grapes and premium wine. Mayu uses the lightest touch possible in the winery so you are able to taste that special mystique of the Elqui valley in every glass.

In his personal time, Mauro enjoys mountain biking, playing tennis, and spending time with his family and children.



# MAYU

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## Giorgio Flessati

*Viticulturist, Mayu*

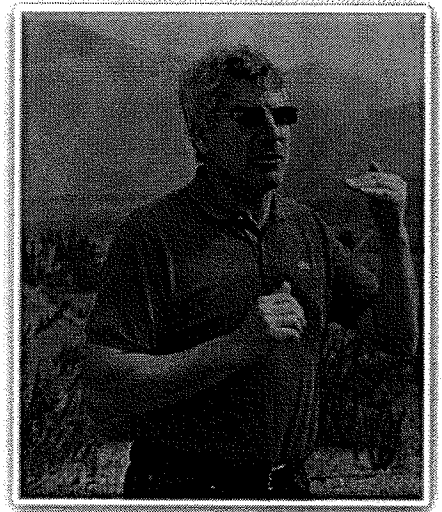
Born in Trento, Italy, Giorgio comes from a long line of viticulturists and is hailed as one of the top viticulturists around the world. He graduated in Oenology from San Michele all'Adige, the celebrated wine academy near his home town. Through the years he has consulted and worked for various esteemed wineries in Italy, France, and Australia.

In 2004, his good friend and cousin Mauro Olivier approached him to collaborate on a new project called Mayu, which is the first winery to be established in the Elqui valley of Chile.

Giorgio brings a wealth of winemaking knowledge from his experience in Italy. He uses this knowledge within a New World scope that represents Chile. There is a touch of Old World that gives complexity to the wines that is more subtle, elegant, and unique.

To Giorgio, good winemaking is creating wine that is natural and that respects what nature has given through the terroir. The human touch is very important – it is essential to not lose that personal connection when making wine.

In addition to his role at Mayu, he is also the General Manager and Chief Winemaker for Lagaria in Italy.



# MAYU

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## Elizabeth Butler

*US Brand Ambassador, Mayu*

For Elizabeth, the wine world found her. She had been working in the culinary world (food journalism, photography, and farming) when she got the itch to travel and to learn about international cuisine.

With her degree in Spanish and Linguistic Anthropology, her studies brought her to South America. Through a series of fate-driven events, an opportunity arose to work at Catena Zapata in Mendoza, Argentina.

Lizzy now lives and works in the US representing Mayu as their North American Brand Ambassador. She works closely with Vine Connections and their distributors to help educate people about the wines of Mayu and the Elqui Valley, as well as develop and market the brand within the different regions of the US.

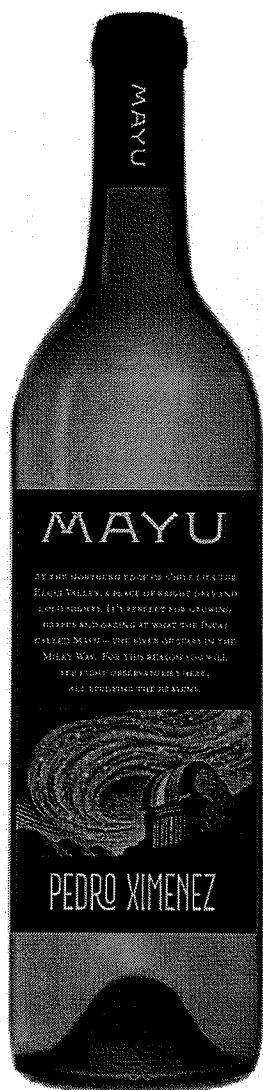


To her, Mayu represents so many elements of what good wine should be and is. Mayu wines begin with the soil, maintaining consistency in premium quality, but also striving every year to find new ways to improve and to explore the terroir. The mysticism and sheer beauty of the valley is fascinating and breathtaking. It is a region with wines that are unlike anything else you can find, not just in Chile, but also the world. She believes the beauty and intricacy of wine does not come directly from a bottle, but from a place of natural beauty that you will never be able to fully or tangibly enclose.

Elizabeth loves anything to do with being active and outdoors including running, sports, climbing mountains, and farming. She also loves writing, photography, languages, dogs, cooking, baking and recipe testing. She is an unabashed food and wine nerd.







**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Pedro Ximenez

**AVG. VINEYARD ELEVATION**

3,100 feet

**AVG. AGE OF VINES** 70 years

**ALCOHOL** 13.0%

**pH** 3.16

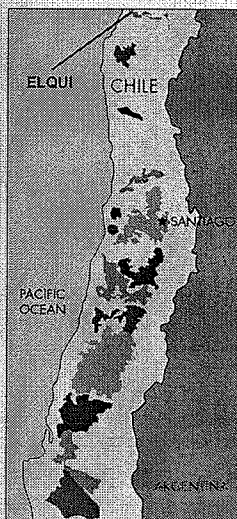
**CASES IMPORTED** 500

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002621

# MAYU

## 2012 PEDRO XIMENEZ



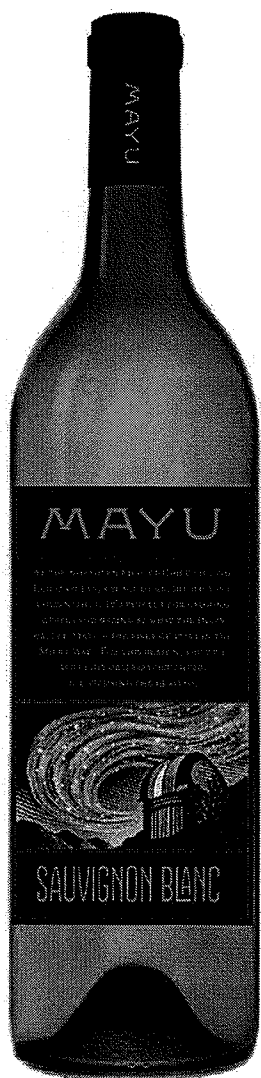
**VALLEY BACKGROUND:** Elqui Valley borders the Atacama Desert, the best place in the world for stargazing because there is so little water vapor in the atmosphere. Elqui is one of the newest regions for producing wine in Chile; long home to the best Pisco grapes, they have successfully ventured into this extreme terroir over the past 15 years.

**WINERY BACKGROUND:** The Olivier family started Viña Mayu in 2005 and were the first to bring winemaking to the Elqui Valley. They honor the place and its history with the name of the winery - "Mayu" is the Inca word for the Milky Way's "river of stars". The driving force for Mayu was transforming a tract of extreme terroir with enormous potential into a vineyard producing premium wines.

**WINEMAKING DETAILS:** Mayu Pedro Ximenez is grown both in the free-form 'alberello' style of vines as well as the traditional European 'parral' style of trellising. These vines have transitioned from Pisco producers to wine producers and now have much lower yields to increase the quality of the fruit. The grapes are hand harvested and then softly de-stemmed. They are crushed and gently pressed to separate the juice for fermentation and aged on the lees with batonnage.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Mayu Pedro Ximenez is a stylish white wine that offers appealing floral and fruit aromas, with flavors balanced by fresh acidity, minerality and a long finish. It is best served with a range of foods, especially shellfish and other seafood.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Sauvignon Blanc

**AVG. VINEYARD ELEVATION**

1,100 feet

**AVG. AGE OF VINES** 13 years

**ALCOHOL** 13.0%

**pH** 3.14

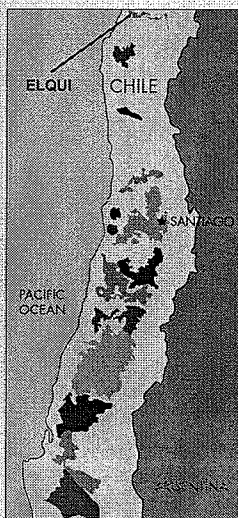
**CASES IMPORTED** 1,000

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002638

# MAYU

## 2012 SAUVIGNON BLANC



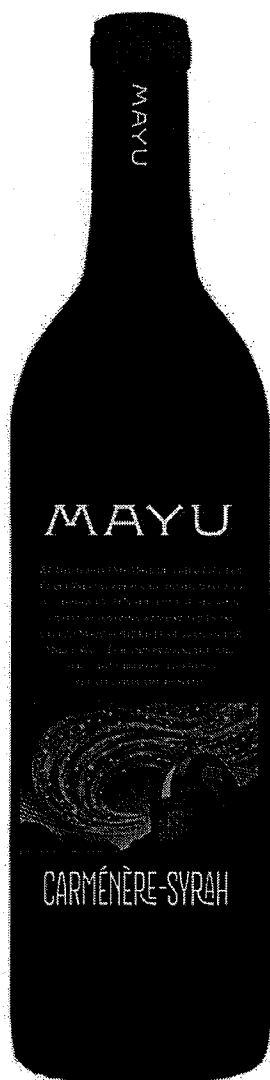
**VALLEY BACKGROUND:** Elqui Valley borders the Atacama Desert, the best place in the world for stargazing because there is so little water vapor in the atmosphere. Elqui is one of the newest regions for producing wine in Chile; long home to the best Pisco grapes, they have successfully ventured into this extreme terroir over the past 15 years.

**WINERY BACKGROUND:** The Olivier family started Viña Mayu in 2005 and were the first to bring winemaking to the Elqui Valley. They honor the place and its history with the name of the winery - "Mayu" is the Inca word for the Milky Way's "river of stars". The driving force for Mayu was transforming a tract of extreme terroir with enormous potential into a vineyard producing premium wines.

**WINEMAKING DETAILS:** Mayu Sauvignon Blanc is harvested off of low yield, Guyot-trellised vines from our foggy, coastal Titon vineyard. The grapes are hand picked and undergo a simple winemaking process to express the ultimate minerality of the grapes in true Mayu style.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** It is an intensely aromatic dry white wine with ripe gooseberry, citrus and apple fruit flavors with crisp acidity. It is best served with a range of foods including fish and seafood, and can also be enjoyed as a refreshing aperitif. This Sauvignon Blanc shows an opulent character, nice fruit expression, length and complexity.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

60% Carmenere, 40% Syrah

**AVG. VINEYARD ELEVATION**

1,850 feet

**AVG. AGE OF VINES** 12 years

**ALCOHOL** 14.5%

**pH** 3.80

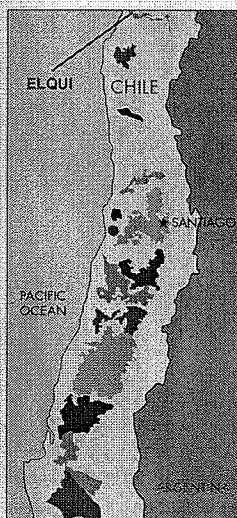
**CASES IMPORTED** 1,000

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002645

# MAYU

## 2012 CARMENÈRE-SYRAH



**VALLEY BACKGROUND:** Elqui Valley borders the Atacama Desert, the best place in the world for stargazing because there is so little water vapor in the atmosphere. Elqui is one of the newest regions for producing wine in Chile; long home to the best Pisco grapes, they have successfully ventured into this extreme terroir over the past 15 years.

**WINERY BACKGROUND:** The Olivier family started Viña Mayu in 2005 and were the first to bring winemaking to the Elqui Valley. They honor the place and its history with the name of the winery - "Mayu" is the Inca word for the Milky Way's "river of stars". The driving force for Mayu was transforming a tract of extreme terroir with enormous potential into a vineyard producing premium wines.

**WINEMAKING DETAILS:** Made from grapes harvested from the Vicuña vineyards in the mid-valley. Each varietal is fermented in separate stainless steel tanks with four days of cold maceration to achieve the best fruit extraction. Instead of the traditional pumping over method, they use punchdowns to preserve the best tannins, color extraction and expression of terroir possible. The Syrah is partially aged in French oak barrels and the Carmenere is also partially aged in American oak for five months.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Made in a style similar to old world Italian, this is a very fruit driven wine that is juicy (not jammy) with a nice dark color and a perfect balance of body, soft tannins and oak character. Intense ripe blackberry and plum fruits with a touch of vanilla and spice. Pair with grilled meats and Mediterranean dishes.



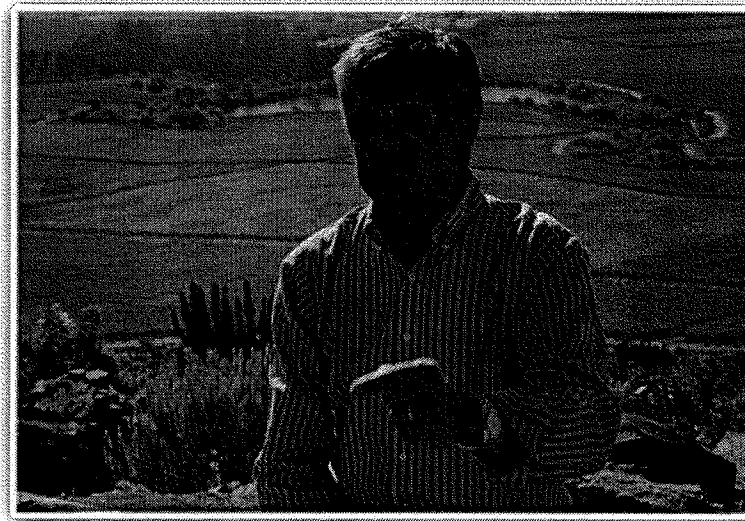
# MERINO

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## Rene Merino

*Owner, Merino*

Rene credits his wife for helping him discover his passion for creating amazing wines. Many years ago his wife gave him as a present a tasting course with one of the leading experts in Chile. He realized there was much more to wine than just drinking it. Later, when he was studying for his MBA, one of his fellow students asked what he would like to do in the future. His answer, out of the blue, was to have a winery. He soon discovered a farm that he had already invested in would be ideal for planting vines. The experts at the time were sure the quality was going to be excellent. A couple of weeks after that discovery he began the winery and never looked back.



Rene is an unusual winery owner – he is a surgeon by trade who also received an MBA. When he realized he was going to dedicate his life to wine, he received a Diploma in Viticulture and Winemaking at the Pontificia Universidad Católica de Chile, where he is currently a professor now.

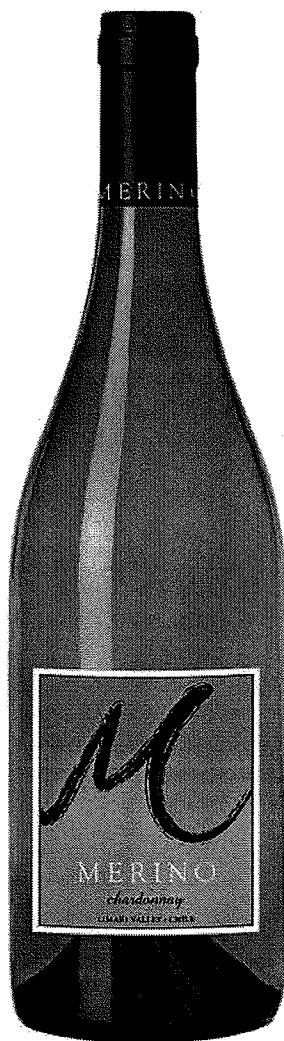
Rene served two terms as the President of Wines of Chile, from 2007-2011.

“Good winemaking is showing your wine the place where you come from - a sense of belonging in every sip. To me this is terroir. Be true to your terroir and respect it. I want them to see the Limari in the glass. To feel it and enjoy it every day, all the time. “

Rene has many passions, especially photography. He is a keen golfer and avid skier.







**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Chardonnay

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 16 years

**ALCOHOL** 13.5%

**pH** 3.19

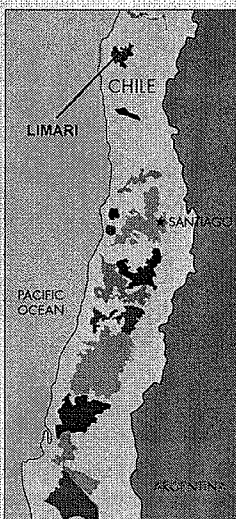
**CASES IMPORTED** 1,300

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002584

# MERINO

## 2012 CHARDONNAY



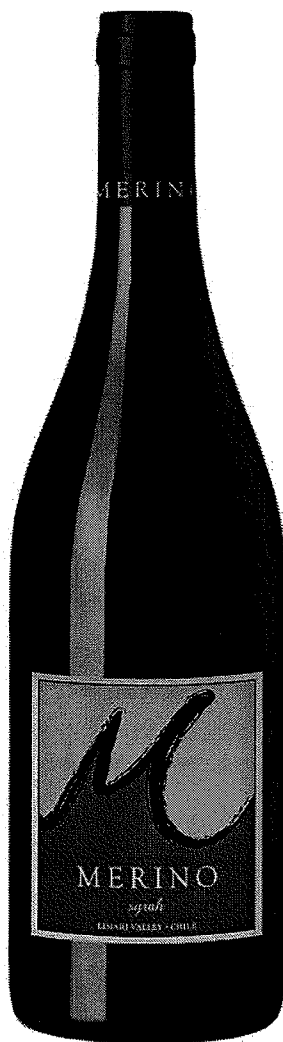
**VALLEY BACKGROUND:** Limarí is located at the most narrow point of Chile (less than 60 miles). The cooling Camanchaca fog creeps into the valley from the Pacific Ocean each morning and the Andes drives low temperatures in the evenings. The short, cool days (and limestone soil) make it perfect for Chardonnay and cool-climate Syrah with a distinct mineral edge.

**WINERY BACKGROUND:** René Merino is a physician who got into the wine business through his family's agricultural background. The winemaker is José Pablo Martín, one of the most exciting young winemakers in Chile who has worked with top Chilean and French producers.

**WINEMAKING DETAILS:** Harvested by hand during the last week of February, the grapes were lightly pressed (very slowly) to obtain the cleanest and clearest juice possible. After a slow fermentation in stainless steel tanks, 50% went to a combo of new, 2nd, and 3rd use French oak barrels. No malolactic fermentation at all, but the lees were stirred. After 9 months, the stainless and barrel-aged components were blended and bottled.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** The fresh and lively aromas are all about Chardonnay's identity: citrus fruits such as lemons and tangerines, apples and white flowers with some charming touches of spicy honey. The character of the limestone soils comes out more when you taste it. Pair it with a delicately sauced halibut or linguini with shellfish.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Syrah

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 16 years

**ALCOHOL** 13.5%

**pH** 3.60

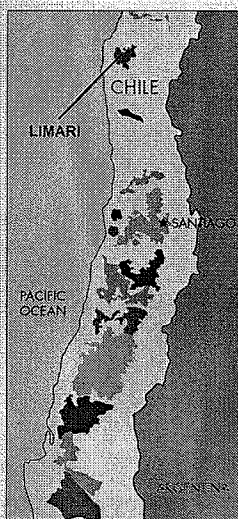
**CASES IMPORTED** 650

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002607

# MERINO

## 2012 SYRAH

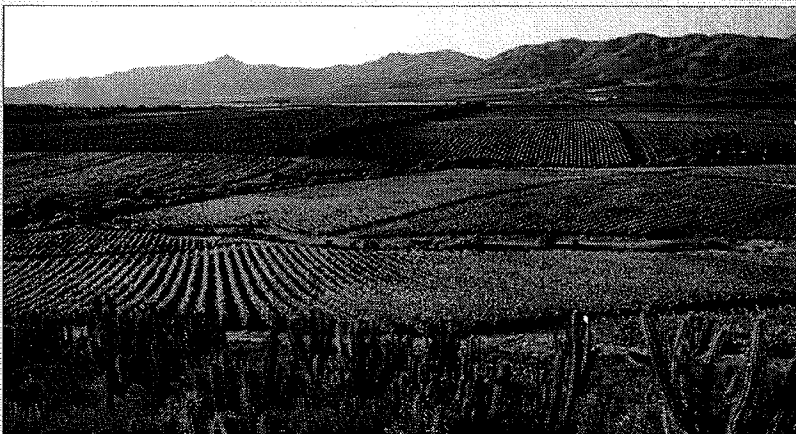


**VALLEY BACKGROUND:** Limarí is located at the most narrow point of Chile (less than 60 miles). The cooling Camanchaca fog creeps into the valley from the Pacific Ocean each morning and the Andes drives low temperatures in the evenings. The short, cool days (and limestone soil) make it perfect for Chardonnay and cool-climate Syrah with a distinct mineral edge.

**WINERY BACKGROUND:** René Merino is a physician who got into the wine business through his family's agricultural background. The winemaker is José Pablo Martín, one of the most exciting young winemakers in Chile who has worked with top Chilean and French producers.

**WINEMAKING DETAILS:** The grapes were hand picked during the second and third weeks of April. The grapes were destemmed, lightly crushed, and deposited into stainless steel tanks for fermentation. Regular pumpovers were followed by extended time on its skins before being pressed. The free-run wine was aged in oak barrels for 10 months and then blended 50-50 with the pressed wine that had been held in stainless steel tanks.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** A deep and brilliant dark purple introduces a rich nose of ripe blackberries and raspberries. The main personality is ruled by a floral quality on top of a meaty background. Finishes with minerality along with spicy violets and wild berries. Recommended pairings include lamb or herb-based sauces.





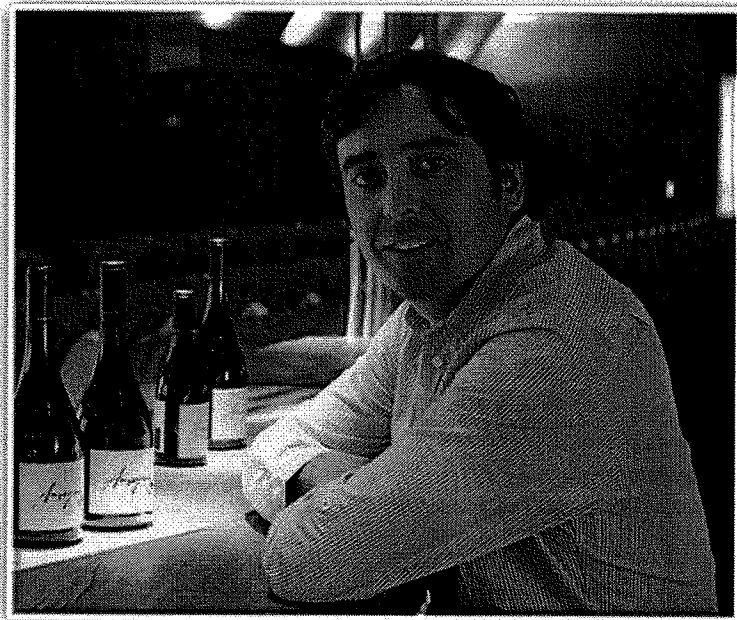
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## **Matias Garcés Silva**

*Executive Director, Amayna*

Matias Garcés Silva's story is one of passion. While his family had a property in Leyda that centered on grain and lamb production, it wasn't until 2000 when Matias tried to make wine from a small experimental vineyard.

In 2000, without any experience making wine (he was a wine marketer), he made 1,000 bottles of wine. The resulting wine was a disaster – he still has 950 bottles left! Later that year he began his collaboration with Jean Michel Novelle, a prestigious Swiss oenologist whom he invited to Chile to show him the terroir of Leyda. A friendship arose and in 2002, Jean Michel and Matias made a second garage-style wine with far better results. That first harvest with Jean Michel Novelle was the beginning of the Amayna wines.



Matias works hard to produce the best quality wines, which begins long before planting. He believes in making a thorough study of soils, then planting the right varieties for each type of soil. The best plants are selected and with the best technical team, the best wine is made in a gravity-fed winery that preserves the character of the vineyards.

Matias is an avid cyclist and skier and above all else, a devoted family man.





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## Francisco Jose Ponce

*Winemaker, Amayna*

Francisco grew up in rural Chile where he experienced the culture of wine every day through his family. He was always attracted to chemistry and biology, studying Agricultural Engineering in college. There, he realized that winemaking was an art and a passion, where several sciences combine to create a unique product that lasts and evolves over time.



Francisco has worked around the world in countries like South Africa, New Zealand, France, and Switzerland. He has been the winemaker at Amayna since 2005 when Leyda was just starting as a cool-climate valley.

To him, good winemaking is a blend of energy, passion, art, science, and a good team that respects each other and respects the natural environment. A good winemaker must balance all these aspects.

You can find him at Amayna in his favorite location on a hill with its panoramic view of Leyda valley, rolling hills, vineyards, and even the Pacific Ocean.

Francisco loves nature, snowboarding in the Andes, running on the beach, and sharing his wine with family and friends.







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## **Ignacio Casali**

***Viticulturist, Amayna***

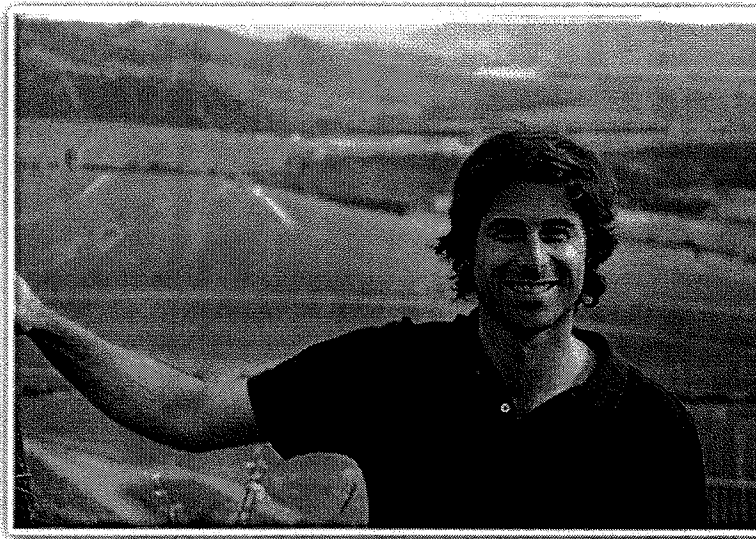
Ignacio Casali, Amayna's viticulturist, studied Agronomic Engineering at Universidad Mayor of Chile, and has a postgraduate in Viticulture and Enology from the Pontificia Universidad Catolica de Chile.

He has a knack for speaking with the American wine consumer - beyond words, he knows how to passionately connect Amayna's wines for each person.

In 2004, he traveled to California to work in Napa for Ancien Wines and Whitford Cellars, wineries that specialize in Pinot Noir and Chardonnay. He has traveled through Burgundy and Rhone, intently studying each region's terroir.

He has always been passionate about nature and vineyards and is driven to improve grape quality in the vineyard. He is constantly motivated to make the best bottle of wine, while constantly pushing himself to learn and stay ahead of the curve.

When not consumed by his wine passions, Ignacio enjoys biking and time with his wife and two sons.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Sauvignon Blanc

**AVG. VINEYARD ELEVATION**

525 feet

**AVG. AGE OF VINES** 8 years

**ALCOHOL** 14.5%

**pH** 3.36

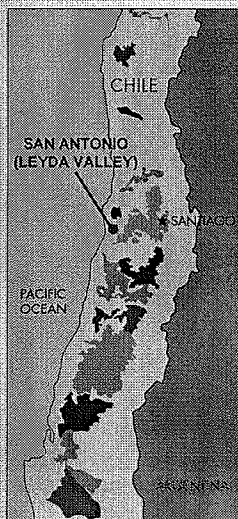
**CASES IMPORTED** 500

**SUGGESTED RETAIL PRICE** \$25

**UPC** 899201000045

*Amayna*

## 2012 SAUVIGNON BLANC



**VALLEY BACKGROUND:** Leyda Valley is a sub-region of the San Antonio Valley located between the Coastal Mountain Range and the Pacific Ocean. Its gentle coastal hills are characterized by poor soils and a very dry climate. The low day-night temperature differential is due to the maritime influence. This place is ideal for varieties like Pinot Noir and Sauvignon Blanc.

**WINERY BACKGROUND:** Matias Garcés Silva launched Amayna with his family's support in 2002. The word "amayna" in Chile loosely translates to "the calm before the storm" - it is that ominous yet peaceful feeling that you only experience around the ocean. Their gravity fed winery and vineyards sit just 7 miles from the Pacific Ocean.

**WINEMAKING DETAILS:** Amayna Sauvignon Blanc comes from blocks that are mainly granitic soils with some clay. The wine goes through a short cold soak but no malolactic fermentation. It is then aged in stainless steel before being bottled.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** The poor soils and gentle ocean breezes create intense floral aromas and fresh, exotic fruit notes along with a bright saline quality. A full, balanced wine with personality and exquisite elegance. Ideal with goat cheese, shellfish, oysters and mild fish.



Imported by Vine Connections

Sausalito, CA



(415) 332-8466

[www.vineconnections.com](http://www.vineconnections.com)



**VINTAGE 2011**

**VARIETAL COMPOSITION**

100% Pinot Noir

**AVG. VINEYARD ELEVATION**

600 feet

**AVG. AGE OF VINES 8 years**

**ALCOHOL 14.5%**

**pH 3.70**

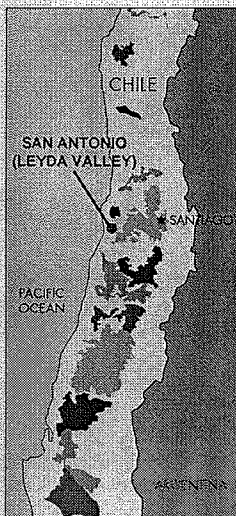
**CASES IMPORTED 500**

**SUGGESTED RETAIL PRICE \$35**

**UPC 899201000069**

*Amayna*

**2011 PINOT NOIR**



**VALLEY BACKGROUND:** Leyda Valley is a sub-region of the San Antonio Valley located between the Coastal Mountain Range and the Pacific Ocean. Its gentle coastal hills are characterized by poor soils and a very dry climate. The low day-night temperature differential is due to the maritime influence. This place is ideal for varieties like Pinot Noir and Sauvignon Blanc.

**WINERY BACKGROUND:** Matias Garcés Silva launched Amayna with his family's support in 2002. The word "amayna" in Chile loosely translates to "the calm before the storm" - it is that ominous yet peaceful feeling that you only experience around the ocean. Their gravity fed winery and vineyards sit just 7 miles from the Pacific Ocean.

**WINEMAKING DETAILS:** The Amayna Pinot Noir blocks are planted to Dijon clones with a focus on 115 and 777. After harvest, the wine goes into a 14-day cold soak and the cap is manually punched down 3 times per day. The wine spends 12 months in new Taransaud Burgundy barrels before being bottled.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** The influence of the sea and soil combined with slow ripening make for a deep ruby-red wine with a touch of violet and great aromatic complexity. The nose evokes ripe fruits with elegant notes of vanilla and spice from the well-integrated oak. Ideal with lamb or game birds.



Imported by Vine Connections

Sausalito, CA



(415) 332-8466

[www.vineconnections.com](http://www.vineconnections.com)

# AQUITANIA

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## Felipe de Solminihac

*Winemaker, Aquitania*

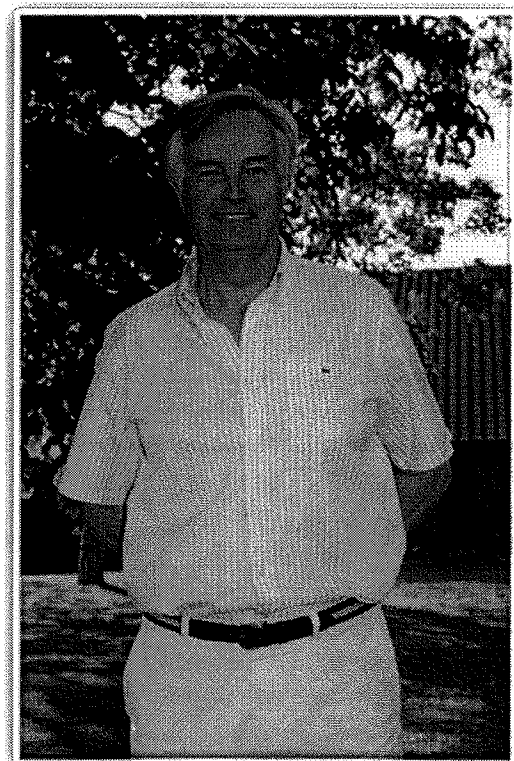
Felipe de Solminihac has worked in the Maipo Valley of Chile his whole career. He studied Agronomy and Winemaking at the PUC (Pontificia Universidad Catolica de Chile), and then completed a postgraduate program in Oenology and Viña Sciences in Bordeaux, France. His winemaking experience and work began in 1975. He has been a winemaker for world-renowned vineyards such as Undurraga and Cousino Macul.

For Felipe, a good winemaker is one who respects the quality of the grapes and who faithfully permits the wine to identify with its place of origin. He strives for people to appreciate the quality, finesse, and elegance of the wines he creates.

He was inspired to create the Sol de Sol brand on a trip to New Zealand. After that trip, he saw that the land in Traiguén (Malleco Valley) had similar conditions to produce fresh cool-climate wines of exceptional quality.

Felipe is now a professor at PUC, one of the most respected oenologists in Chile, and a member of l'Académie Internationale du Vin.

Felipe enjoys sports, especially football (soccer), tennis, and Formula 1, along with horseback riding on his farm.



# AQUITANIA

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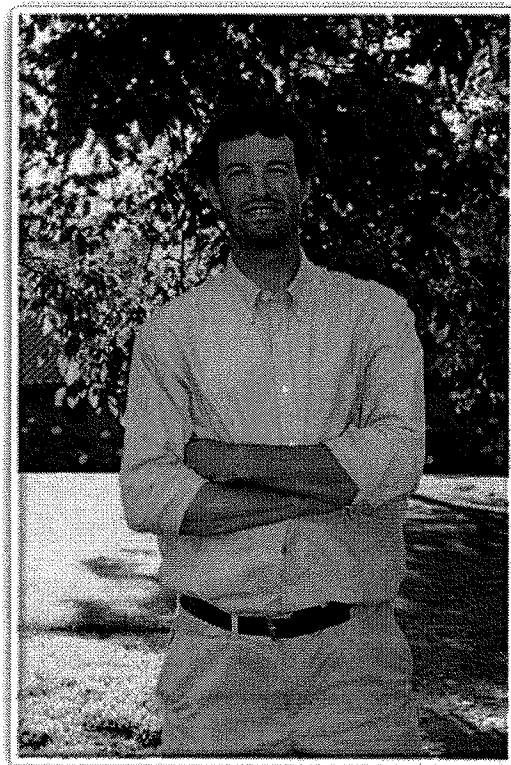
## **Eduardo de Solminihac**

*Commercial Director, Aquitania*

As the son of revered Chilean winemaker, Felipe de Solminihac, Eduardo brings a unique passion and vision to the wine industry.

Originally an industrial mechanic working with the steel tanks in the industry, Eduardo knew the call would come beckoning him back to work with his family at Aquitania. He returned to school and completed a degree in winemaking from the Pontificia Universidad Catolica de Chile, to round out his extensive wine background.

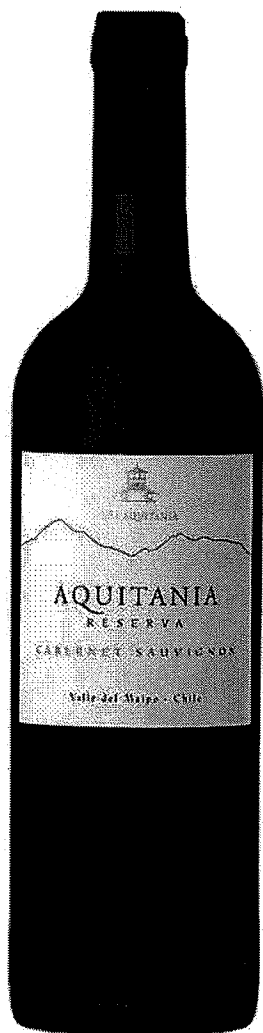
Eduardo oversees all commercial interests at the winery as well as national sales for the US. He also provides a fresh approach to Aquitania's winemaking as he takes part in the blending process each year. To him, good winemaking is creating elegant wines that reflect the place where they are made.



In his spare time he is a big fan of mountain biking. So much so that he started a company called Montenbaik that produces the Chilean mountain bike for the Enduro National Championship.







**VINTAGE 2010**

**VARIETAL COMPOSITION**

100% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION**

2,100 feet

**AVG. AGE OF VINES** 20 years

**ALCOHOL** 14.0%

pH 3.56

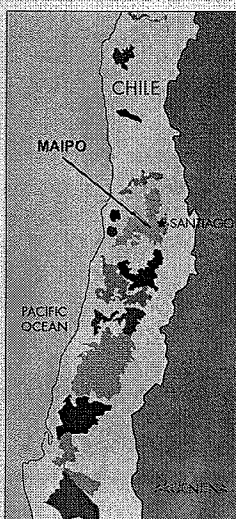
**CASES IMPORTED** 1,000

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002546



## 2010 CABERNET SAUVIGNON

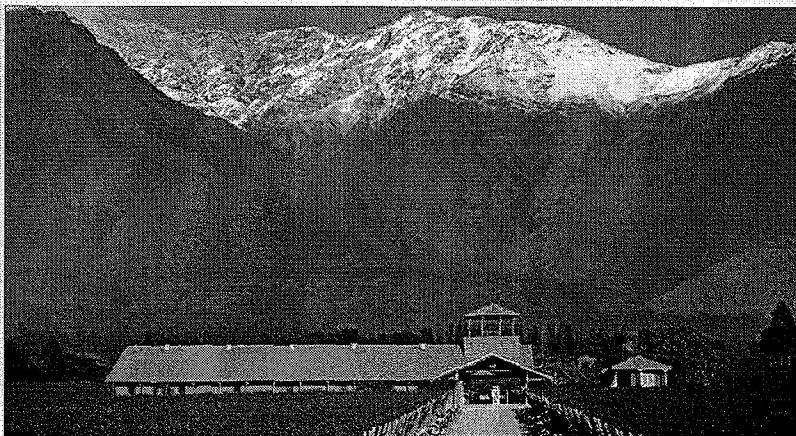


**VALLEY BACKGROUND:** The Alto Maipo ranges from 1,300 to 2,600 ft above sea level and is highly influenced by the Andes mountains. The rising sun must scale the Argentine side of the peaks before reaching the vines on its western Chilean slopes. The afternoon sun warms the vineyard, but the cool mountain breezes slide down the hillsides at night to create a broad difference between day and night temperatures. These conditions are ideal for bold yet elegant red wines, especially the regional star Cabernet Sauvignon.

**WINERY BACKGROUND:** Bruno Prats (Cos d'Estournel) and Paul Pontallier (Chateau Margaux) decided to look for high quality land in Chile to plant a new vineyard. Their third associate was their Chilean friend, agronomist and oenologist Felipe de Solminihac. In 1990, they acquired 45 acres in the 'Quebrada de Macul' - historically the heart of the Maipo Valley vineyard. Viña Aquitania was born. In January 2003, Ghislain de Montgolfier (CEO of Bollinger), became the fourth partner.

**WINEMAKING DETAILS:** Harvested May 3rd from Aquitania's high-density vineyard in Alto Maipo, the Cabernet Sauvignon is harvested, cold soaked, punched down three times a day, and then transferred to barrels for 8 months of aging.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Elegant Macul nose that combines fresh red fruit, cassis, dried herbs, and red pepper. The palate is complete with smooth tannins and loads of red fruit. It is a great wine to pair with a hangar steak, roasted duck, or a juicy cheeseburger.



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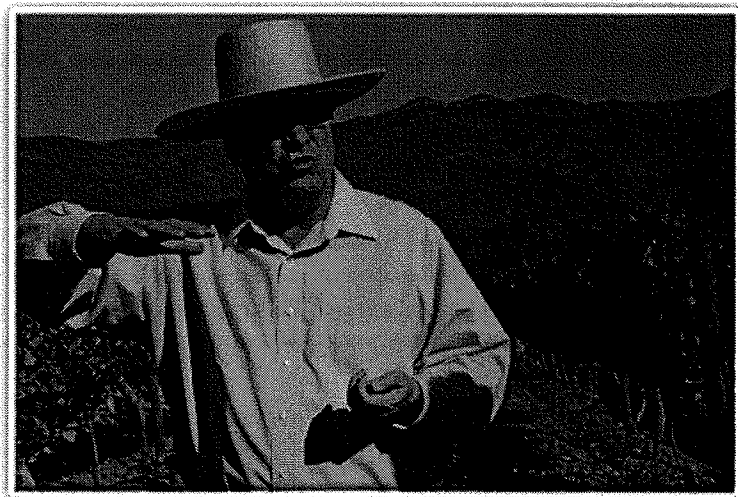
[www.vineconnections.com](http://www.vineconnections.com)

## Jose Ignacio Maturana

*Head Winemaker, Casa Silva*

Jose discovered his passion for wine at an early age. When he was 10 years old he had the chance to help a small vintner vinify his own craft wine, in the small town of Til Til, located on the northern edge of Santiago.

Once he discovered his passion, there was no stopping him. He studied Agronomy at the Pontificia Universidad Católica de Valparaíso, focusing on sparkling winemaking. His mentors are Alejandro Hernandez and Philippe Coulon.



Jose has been the winemaker at Casa Silva since the first day the family decided to bottle their own estate wines in 1995. He believes that good winemaking is to produce wine with respect for the grape's potential and its characteristics, 100% naturally. He is driven to constantly improve quality and the desire to create something different than anything that's been done.

He spends most of my spare time reading and walking, and loves to ride his bike through the vineyards.





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## Mario Pablo Silva

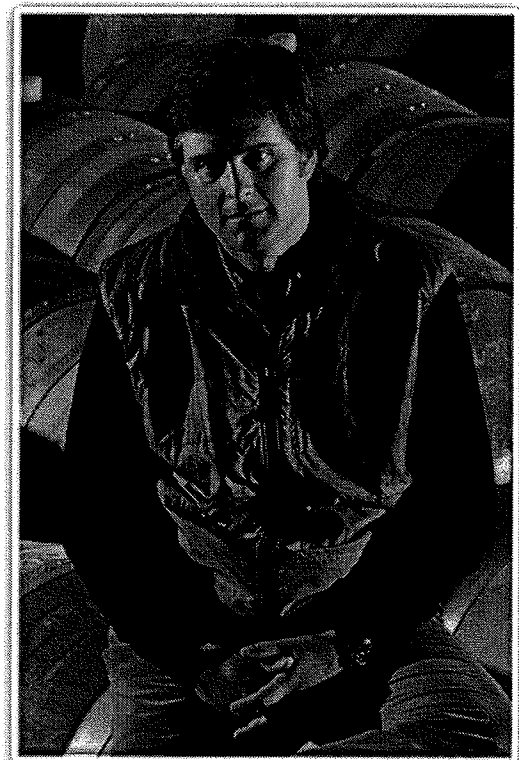
*CEO, Casa Silva*

Mario Pablo Silva was born and raised in a family dedicated to winemaking; the Silva family lived in the Colchagua countryside surrounded by vines, horses, and nature. Some of his fondest memories are summer evenings riding horses in the vineyard with his dad, grandfather, and great-grandfather, playing hide and seek in the old wine cellar, and long talks about wine on Sundays.

He is a commercial engineer by trade but since he grew up on a vineyard, he has a deep level of winemaking knowledge from his grandparents and father. His family pioneered grape growing in the Colchagua valley with the first vineyards in 1892. Their cellar is the oldest in the valley.

The pioneering spirit of the Silva family has always led the way for new viticulture and winemaking projects, while respecting their terroir. This spirit and this way of life, has been passed down for many generations. He encourages everyone to know the soul of the winery - the true spirit that moves them to produce the best possible wines that represent the land, the aromas and flavors of the Colchagua Valley, made with all of the love, dedication, and passion of the Silva family.

The entire family, including his five children and wife, love horses which they breed for polo and Chilean rodeos.





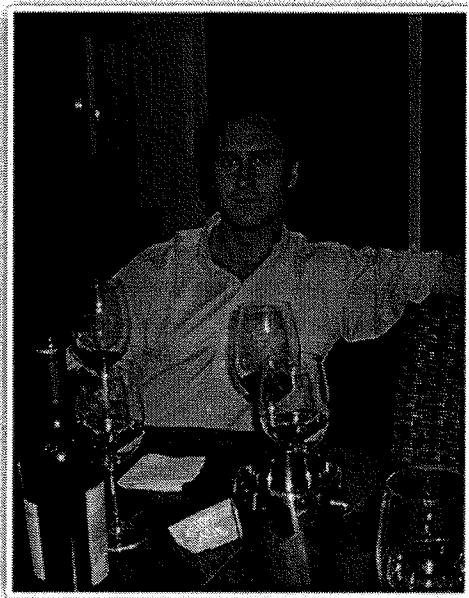
## Felipe Varela

*US Sales Manager, Casa Silva*

Felipe Varela grew up on a farm in the Colchagua Valley, just 10 minutes away from Casa Silva. His family owned a farm that grew grapes to make their own wine, along with other crops. He remembers he was 13 when he made his first wine, crushing the grapes by hand and then bottling it.

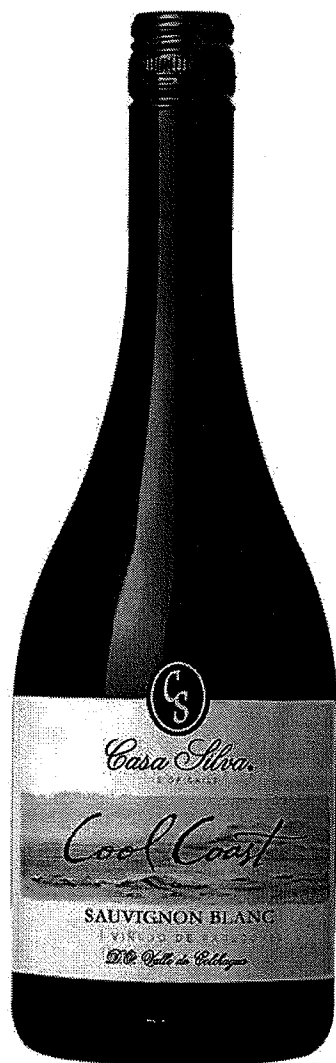
Felipe grew up seeing his father produce high quality fruits and vegetables but struggling to sell them. He decided to get a degree in Business Administration and Marketing so that he could apply his deep wine knowledge and experience to his career.

Casa Silva was a natural fit for Felipe because of his love for the Colchagua Valley and what it represents as the oldest winery in the valley. Having worked for Casa Silva in Chile since 2007, Felipe now oversees all US sales and operations and currently resides in Hoboken, NJ.



In his spare time he loves to travel and experience different cultures. He believes the best way to know a city is through its people and food. He loves to invite family and friends over for a Chilean asado and to drink a bottle of Carmenere. He grew up as a Huaso (Chilean cowboy), competing in Chilean rodeos.





**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Sauvignon Blanc

**AVG. VINEYARD ELEVATION**

1,650 feet

**AVG. AGE OF VINES** 3 years

**ALCOHOL** 13.4%

**pH** 3.13

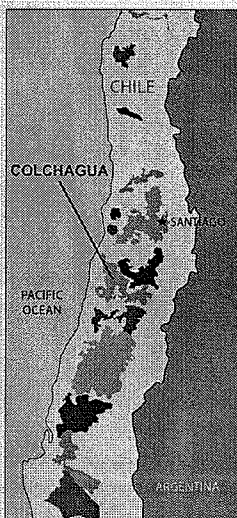
**CASES IMPORTED** 2,000

**SUGGESTED RETAIL PRICE** \$24

**UPC** 835603002485

# Casa Silva

## 2012 COOL COAST SAUVIGNON BLANC

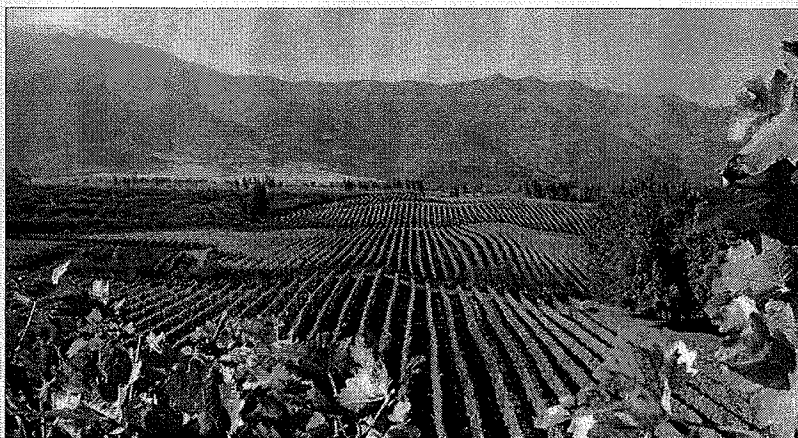


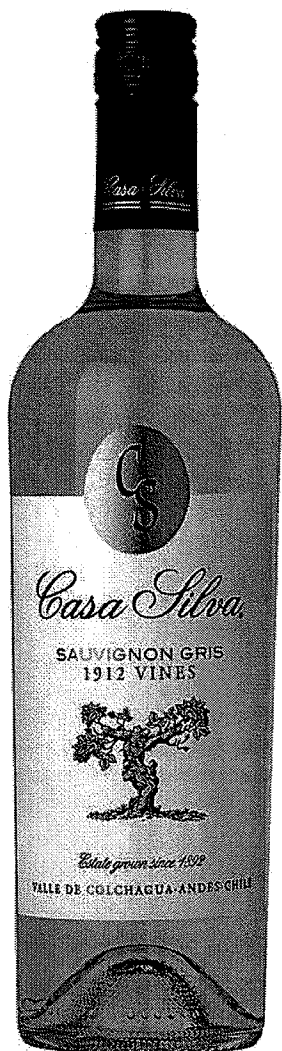
**VALLEY BACKGROUND:** Colchagua is the southernmost portion of the Rapel Valley. Historically, it is the region that has garnered the top scores and press for its powerful yet balanced red wines. The majority of wineries are concentrated in the center of the valley (Entre Cordillera), although the pioneers are looking towards the Andes (e.g. Los Lingues) and the coastal areas (e.g. Paredones) to find new cool-climate terroirs.

**WINERY BACKGROUND:** The Silva family pioneered grapegrowing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley. They strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for Carmeneres by investing in research studies in their vineyards to study clones and microterroirs.

**WINEMAKING DETAILS:** Cool Coast Sauvignon Blanc is sourced entirely from the Paredones vineyard, which lies less than seven miles from the Pacific Ocean. Harvest is complete by March 28th. The wine is fermented and aged in stainless steel to preserve the natural acidity and concentration.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Expressive nose with intense pineapple and lime citrus aromas complemented with mineral notes. The palate is round and firm, dominated by citrus notes with refreshing acidity and a salty background. Serve it alongside cheese with a touch of sweetness or with any number of fish, especially halibut.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Sauvignon Gris

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 100 years

**ALCOHOL** 13.6%

**pH** 3.24

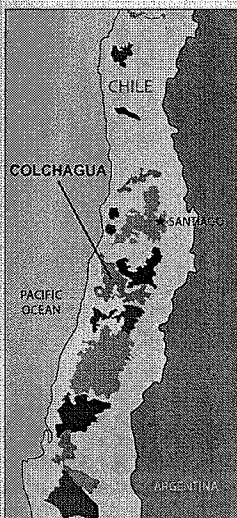
**CASES IMPORTED** 300

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002492

# Casa Silva

## 2012 SAUVIGNON GRIS

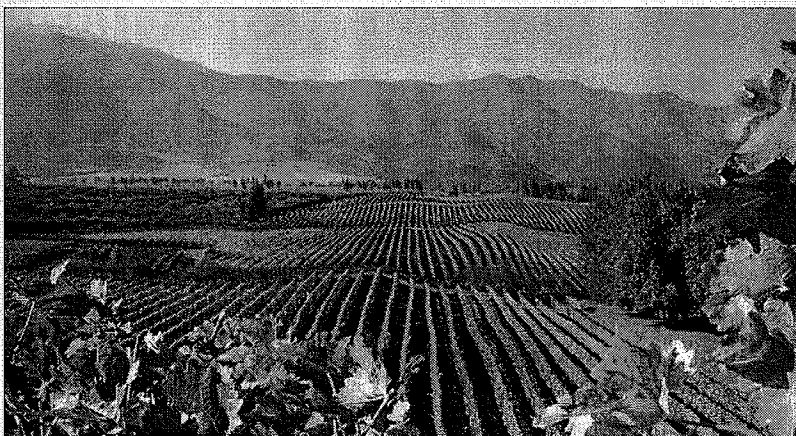


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**WINERY BACKGROUND:** The Silva family pioneered grapegrowing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley. They strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for Carmenera by investing in research studies in their vineyards to study clones and microterroirs.

**WINEMAKING DETAILS:** This Sauvignon Gris vineyard is one of the oldest blocks on the Casa Silva original estate vineyard in Angostura. The vines were planted in 1912 and yields are about two tons per acre. The wine is fermented and aged in stainless steel to preserve the natural acidity and concentration.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Expressive and elegant with loads of white flower aromas. It is fresh and firm feeling, and it strikes a balance between tropical fruit and vibrant acidity. Pair it with fresh shellfish at the raw bar, lobster rolls, or ceviche.



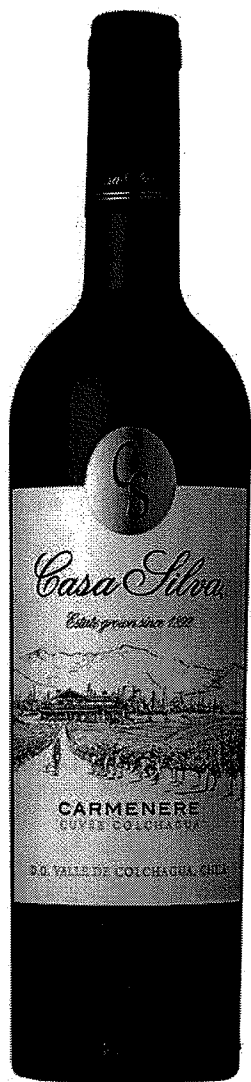
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**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Carmenere

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 14 years

**ALCOHOL** 14.0%

**pH** 3.64

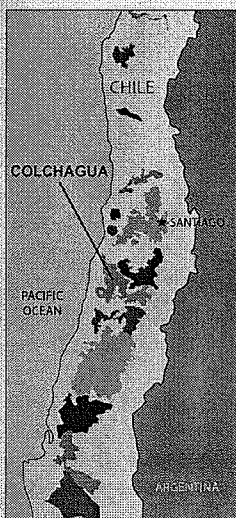
**CASES IMPORTED** 5,000

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002430

# Casa Silva

## 2012 CARMENERE, CUVÉE COLCHAGUA

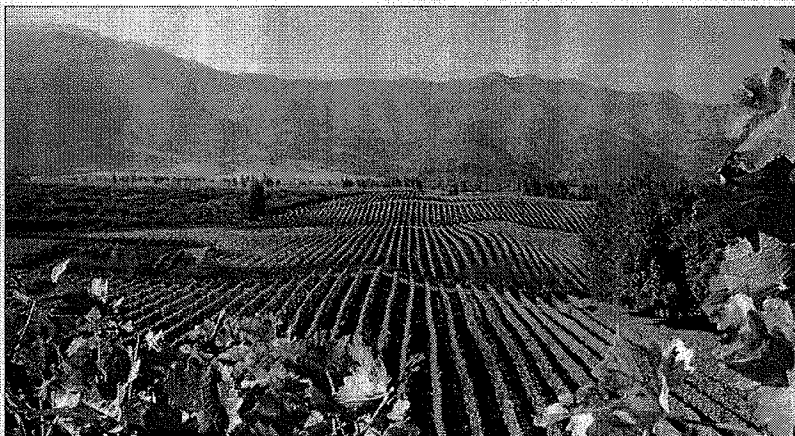


**VALLEY BACKGROUND:** Colchagua is the southernmost portion of the Rapel Valley. Historically, it is the region that has garnered the top scores and press for its powerful yet balanced red wines. The majority of wineries are concentrated in the center of the valley (Entre Cordillera), although the pioneers are looking towards the Andes (e.g. Los Lingues) and the coastal areas (e.g. Paredones) to find new cool-climate terroirs.

**WINERY BACKGROUND:** The Silva family pioneered grapegrowing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley. They strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for Carmenere by investing in research studies in their vineyards to study clones and microterroirs.

**WINEMAKING DETAILS:** The Cuvée Colchagua Carmenere is a blend of grapes from Casa Silva's Los Lingues vineyard in the Andes and the Lolol vineyard in the Costa zone. The wine is cold soaked, fermented with regular pumpovers, then 50% of the blend is aged in oak for eight months.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity. Long finish. Great pairing with a steak and chimichurri sauce, roasted portobello mushrooms, or a spicy ratatouille.







**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Carmenere

**AVG. VINEYARD ELEVATION**

1,475 feet

**AVG. AGE OF VINES** 14 years

**ALCOHOL** 14.5%

**pH** 3.68

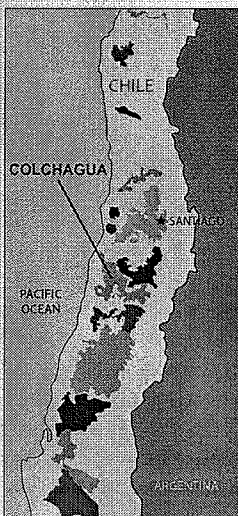
**CASES IMPORTED** 2,000

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002447

# Casa Silva

## 2012 CARMENERE, LOS LINGUES VYD

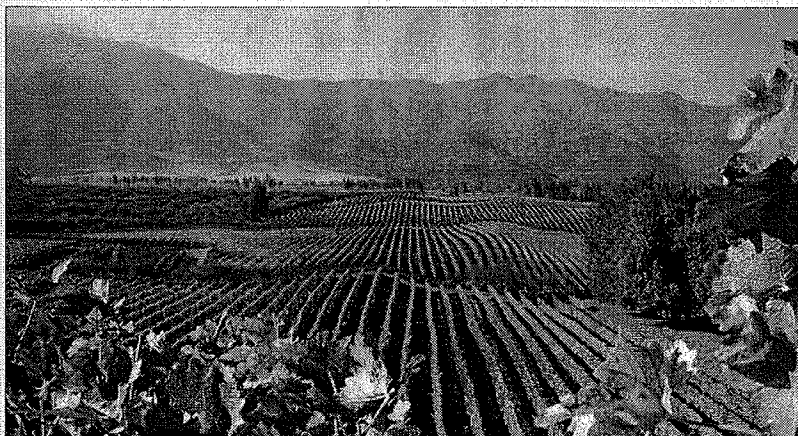


**VALLEY BACKGROUND:** Colchagua is the southernmost portion of the Rapel Valley. Historically, it is the region that has garnered the top scores and press for its powerful yet balanced red wines. The majority of wineries are concentrated in the center of the valley (Entre Cordillera), although the pioneers are looking towards the Andes (e.g. Los Lingues) and the coastal areas (e.g. Paredones) to find new cool-climate terroirs.

**WINERY BACKGROUND:** The Silva family pioneered grapegrowing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley. They strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for Carmenere by investing in research studies in their vineyards to study clones and microterroirs.

**WINEMAKING DETAILS:** The Los Lingues Carmenere was harvested block by block from April 14 to April 28 to get optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10-12 months. The various blocks were blended, fined, filtered, and bottled.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** It starts with whiffs of intense ripe black fruits with hints of wild forest fruits. There is good balance between fruit and oak, good structure, round tannins, and notes of tobacco. Pair this with spiced meatballs, rack of lamb, or steak au poivre.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

100% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION**

1,476 feet

**AVG. AGE OF VINES** 14 years

**ALCOHOL** 14.2%

**pH** 3.64

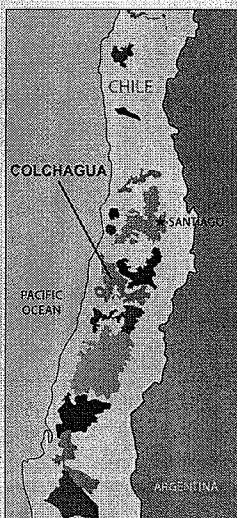
**CASES IMPORTED** 500

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002515

# Casa Silva

## 2012 CABERNET SAUVIGNON, LOS LINGUES VYD

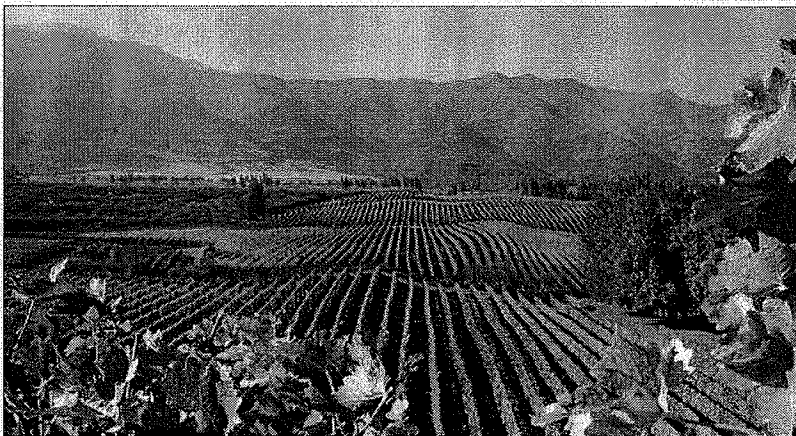


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**WINEMAKING DETAILS:** The Los Lingues Cabernet Sauvignon was harvested block by block from March 15th to March 28th to achieve optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10 to 12 months. The various blocks were blended, fined, filtered, and bottled.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Very intense nose with a balance between red and dark fruits like strawberries, cherries, blackberries and cassis, with spiced black pepper notes on the back. Fresh on the palate, with excellent acidity and plenty of red fruits flavors like raspberries. Pair it with grilled t-bone steaks or herb-marinated pork tenderloin.



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# J. BOUCHON

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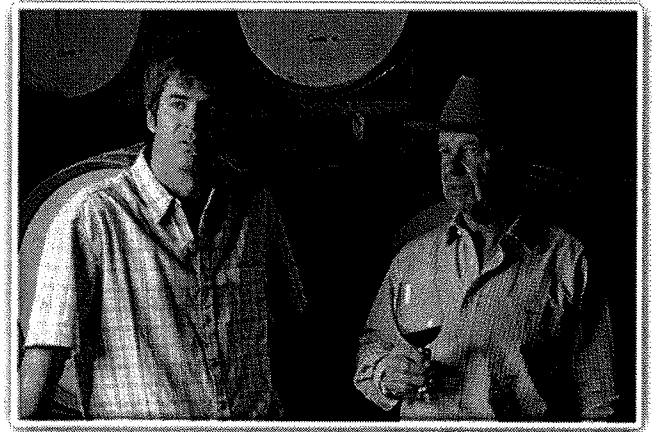
## Julio Bouchon

*Marketing Director, J. Bouchon*

The adage couldn't be truer — winemaking is in Julio Bouchon's blood. He was born in the winery and his fondest memories are talking about wines with his grandfather and father at the kitchen table. Julio is a journalist by trade but his passion for wine was nurtured and inspired by his father, Julio Bouchon Sr.

Julio loves winemaking because it pulls together passion and patience. "Wine needs time. You cannot make it from one day to the other." With his father and consulting winemaker Patrick Valette, his goal is to produce fresh wines that speak of the terroir of their vineyards. Julio oversees all marketing and communications for J. Bouchon.

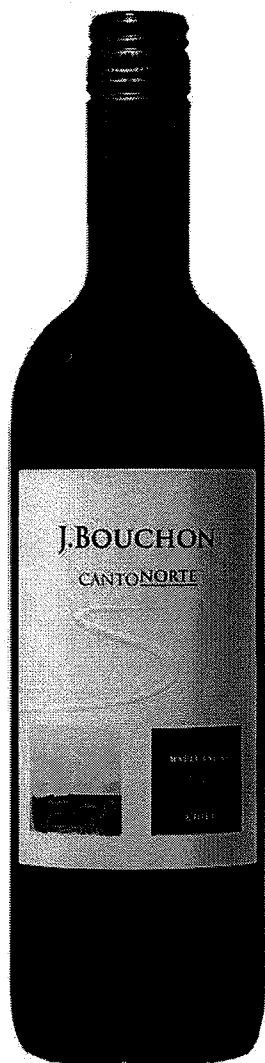
The vineyard is a unique place, completely surrounded by mountains, where they still preserve traditions. Cows, horses, and huasos (cowboys) are the lifestyle around the vineyard. Julio believes this helps add character to the wines.



*Julio Jr and Sr*

Julio is also a lover of nature. After playing polo semiprofessionally for many years, Julio now enjoys extreme skiing and mountain biking, especially around the rolling hills of the J. Bouchon vineyard.





**VINTAGE 2012**

**VARIETAL COMPOSITION**

75% Merlot, 15% Carmenere,  
5% Cabernet Franc,  
5% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION**

650 feet

**AVG. AGE OF VINES** 15 years

**ALCOHOL** 13.8%

**pH** 3.34

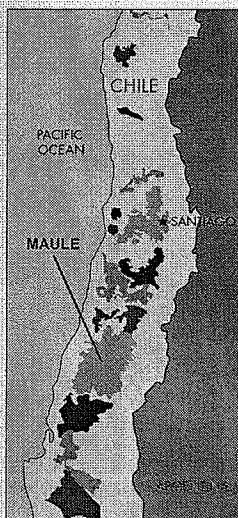
**CASES IMPORTED** 1,500

**SUGGESTED RETAIL PRICE** \$15

**UPC** 855603002249

# J. BOUCHON

## 2012 CANTO NORTE

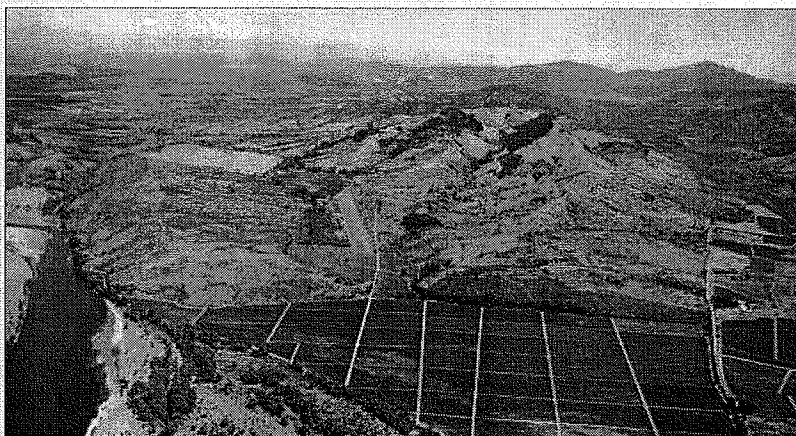


**VALLEY BACKGROUND:** There are two faces to the Maule Valley - northern Maule and southern Maule (around Cauquenes). To the north, its beautiful rolling hills with granitic soils on top and clay structure below allow for deep root development and are perfect for growing Bordeaux varieties. The southern part is filled with small, family-owned old-vine vineyards - dry-farmed Carignane, Malbec, and Pais are found. Generally in Maule, the region receives sufficient rain so that irrigation is not necessary. The wines are characterized by bright acidity and juicy fruit.

**WINERY BACKGROUND:** J. Bouchon brings together youthful enthusiasm and the wisdom that comes from family tradition. Their history goes back to 1892 when Emile Bouchon left Bordeaux, France to come to Chile. The family's vision is to take their great terroir and to focus on great boutique wines made with the Bordeaux grape varieties they grow. Today, with Patrick Vallette's assistance in the cellar, Julio Bouchon and his children are making some of Chile's most compelling values in red wine.

**WINEMAKING DETAILS:** CantoNorte is modeled after the blends from Bordeaux's Right Bank. It is primarily sourced from the sandy soils of the family's Santa Rosa estate. The blend is 75% Merlot, 15% Carmenere, 5% Cabernet Franc, and 5% Cabernet Sauvignon -- the components are vinified separately, aged for the appropriate amount of time, then blended.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Fresh red fruits like ripe cherries and raspberries are immediately apparent in this wine. It is clearly a juicy wine but it also has the structure and complexity provided by the Cabernet. We recommend enjoying this with mild cheeses, risotto, and roasted chicken.



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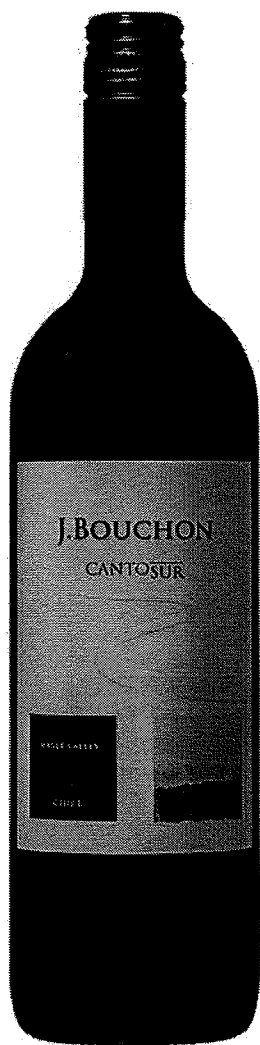
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**VINTAGE 2012**

**VARIETAL COMPOSITION**

50% Cabernet Sauvignon, 30%  
Carmenere, 20% Merlot

**AVG. VINEYARD ELEVATION**

650 feet

**AVG. AGE OF VINES** 15 years

**ALCOHOL** 13.9%

**pH** 3.45

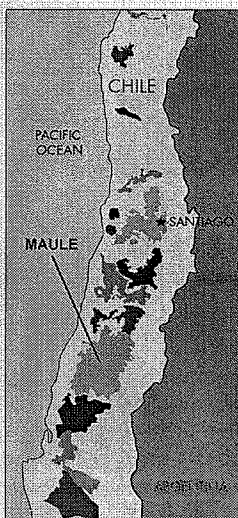
**CASES IMPORTED** 1,500

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002256

# J. BOUCHON

## 2012 CANTO SUR

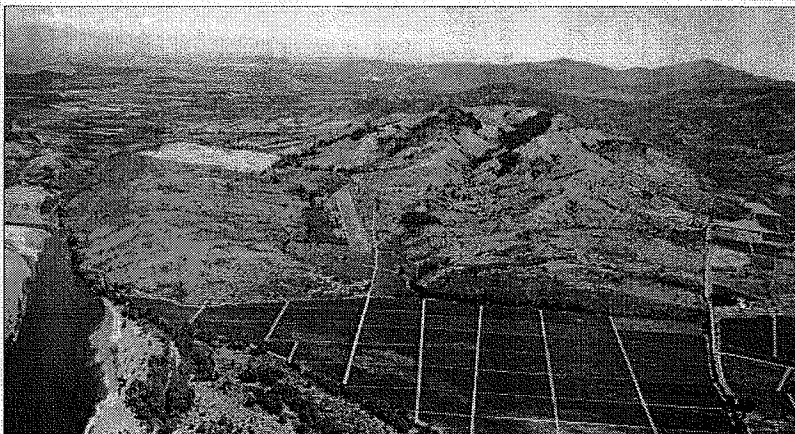


**VALLEY BACKGROUND:** There are two faces to the Maule Valley - northern Maule and southern Maule (around Cauquenes). To the north, its beautiful rolling hills with granitic soils on top and clay structure below allow for deep root development and are perfect for growing Bordeaux varieties. The southern part is filled with small, family-owned old-vine vineyards - dry-farmed Carignane, Malbec, and Pais are found. Generally in Maule, the region receives sufficient rain so that irrigation is not necessary. The wines are characterized by bright acidity and juicy fruit.

**WINERY BACKGROUND:** J. Bouchon brings together youthful enthusiasm and the wisdom that comes from family tradition. Their history goes back to 1892 when Emile Bouchon left Bordeaux, France to come to Chile. The family's vision is to take their great terroir and to focus on great boutique wines made with the Bordeaux grape varieties they grow. Today, with Patrick Vallette's assistance in the cellar, Julio Bouchon and his children are making some of Chile's most compelling values in red wine.

**WINEMAKING DETAILS:** CantoSur is modeled after the blends from Bordeaux's Left Bank. It is sourced equally from the sandy soils of the family's Santa Rosa estate and the clay soils of the Mingre vineyard. The blend is 50% Cabernet Sauvignon, 30% Carmenere, and 20% Merlot -- the components are vinified separately, aged for the appropriate amount of time, then blended.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Dark ruby red color. Aromas of ripe fruit with hints of spice, cayenne, tobacco, and roasted coffee beans. A fruity wine with elegant tannins and toasted oak notes on the finish. Very pleasant mouthfeel with great structure and balance. Enjoy with steak, barbeque, and aged cheeses.



# CLOS<sup>DES</sup> FOUS

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## **Paco Leyton**

*Oenologist, Clos des Fous*

Paco Leyton has always had an intuition about wine. He realized early on that there is something about wine that shapes the souls of men.

Paco is an oenologist and vine grower who studied at the Pontificia Universidad Católica de Chile. With an extraordinary vision, Paco is the engine who drives the logistics and management of Clos des Fous every day. When asked what his role is, he says, "I do everything the rest of the people dislike doing".

He personally likes to practice winemaking that comes from the gut and intuition - taking some risks, respecting the sense of origin and tradition, and intervening as little as possible. Good enology does not try to dominate nature, it unleashes it.

The Clos des Fous team - Paco along with Francois, Pedro, and Albert - creates wines that invite you to drink a second bottle. They focus on freshness, minerality, and balance, looking for terroirs that find the natural balance in the maturity of the grapes.

He is passionate about music, spending many hours a day singing with his guitar.



# CLOS<sup>DES</sup> FOUS

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## **Pedro Parra**

*Terroir Hunter, Clos des Fous*

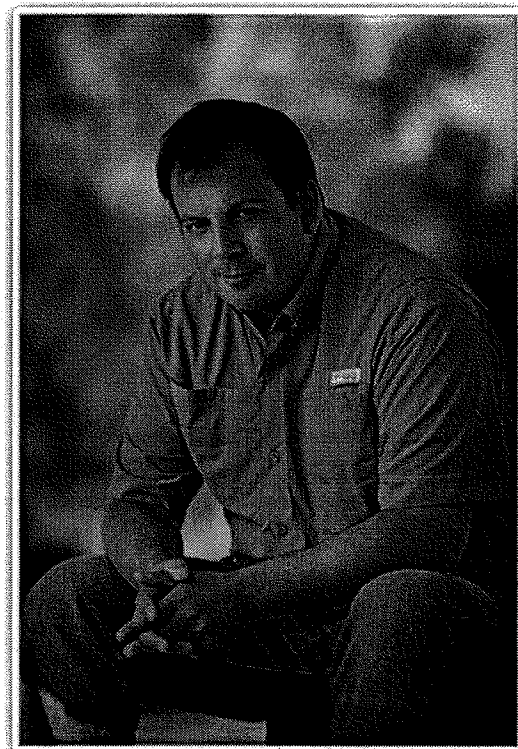
Pedro Parra is a rare gem, 100% focused on finding special terroirs. He first discovered wine and began to understand people's "crazy passion and love for this liquid" while getting his PhD on *terroir viticoles* from the Paris Center of Agriculture.

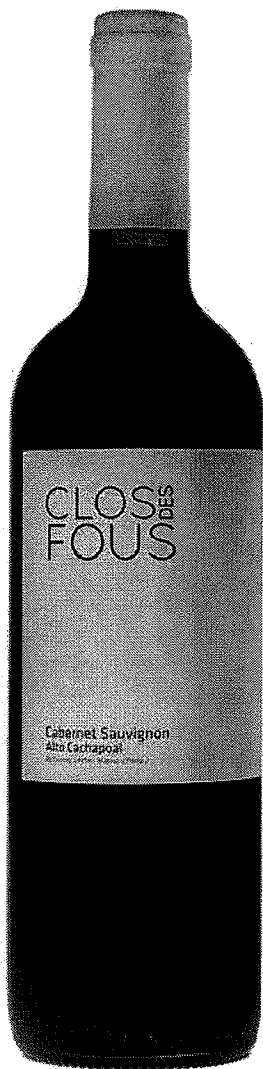
For Pedro, winemaking is the ability to read the terroir and the fruit expression for every year. He prefers to make wine in a more natural and prudent way, without chemical intervention.

His inspiration comes from his travels around the world and, also, from the best jazz music. He is constantly working and thinking of new ideas. Pedro likes to focus on biodynamic vineyard management, closely watching soil biology, structure, and the complexity of the geology that composes terroir in his vineyards. This is the perfect combination for the Clos des Fous portfolio. Ideally, he is looking to find terroir where he can make wines with natural acidity, farm without irrigation, and plant where natural fractured rocks are present - granites, schist, and volcanic rocks.

Pedro is dedicated to sharing what he calls "another layer of Chile, more mineral, more humble, more terroir, and so different from the mainstream viticultural areas and wines."

Pedro is a diehard vinyl collector of jazz and rock music, plays saxophone, and loves basketball.





**VINTAGE 2010**

**VARIETAL COMPOSITION**

100% Cabernet Sauvignon

**AVG. VINEYARD ELEVATION**

2,000 feet

**AVG. AGE OF VINES** 15 years

**ALCOHOL** 13.5%

**pH**

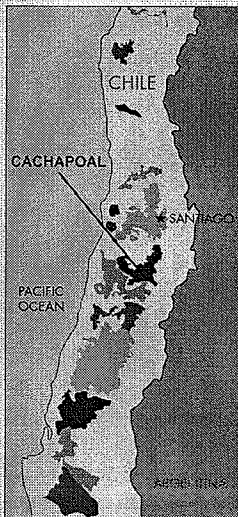
**CASES IMPORTED** 400

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002348

# CLOS DES FOUS

## 2010 CABERNET SAUVIGNON



**VALLEY BACKGROUND:** Fifty miles south of Santiago, Cachapoal is the northernmost section of the Rapel Valley and is known primarily for red grapes, especially in the valley (Entre Cordillera). Alto Cachapoal, which stretches eastward into the Andean foothills and has cooler nights, is known for producing well-balanced Cabernets and flinty Chardonnays.

**WINERY BACKGROUND:** Clos des Fous is about four friends - four crazy guys who have chosen to ignore the "experts" about where to plant vineyards and to trust their own instincts. The team is viticulturist Paco Leyton, winemaker Francois Massoc, terroir hunter Pedro Parra, and "bringer of wisdom" Albert Cussen. Clos des Fous, at its heart, is a project dedicated to finding extreme terroirs in Chile and then exploring those to craft unique wines.

**WINEMAKING DETAILS:** Our "Grillos Cantores" vineyard is located in the Alto Cachapoal D.O. - the coldest part of Cachapoal. Because of the Andean glaciers and altitude, the vineyard has a long but cool season. The vineyard is in the piedmont of the Andes Mountains, providing very cold nights and large temperature changes from day to night. The soils are gravelly with a mix of granitic and volcanic rounded rocks mixed with limestones coming from the Andes, all contributing to the wine's minerality and soft tannins.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Beautiful dark ruby-red color with violet highlights. Outstanding fruit with a noseful of red berries, black cherry, black pepper, and hints of violets. Those elements come through on the palate with fresh black and red fruit revealing a full-bodied wine. Tannins are very silky and lush on the palate. The mid-palate is round and velvety with excellent acidity that enhances its liveliness and balance.



Imported by Vine Connections

Sausalito, CA



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**VINTAGE 2011**

**VARIETAL COMPOSITION**

40% Malbec, 25% Carmenere,  
14% Syrah, 10% Pais, 6% Carignan

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 80 years

**ALCOHOL** 13.5%

**pH**

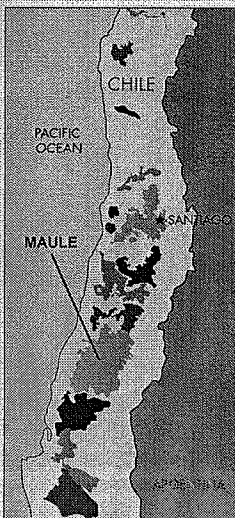
**CASES IMPORTED** 60

**SUGGESTED RETAIL PRICE** \$30

**UPC** 835603002362

CLOS DES  
FOUS

**2011 CAUQUENINA**



**VALLEY BACKGROUND:** There are two faces to the Maule Valley - northern Maule and southern Maule (around Cauquenes). To the north, its beautiful rolling hills with granitic soils on top and clay structure below allow for deep root development and are perfect for growing Bordeaux varieties. The southern part is filled with small, family-owned old-vine vineyards - dry-farmed Carignane, Malbec, and Pais are found. Generally in Maule, the region receives sufficient rain so that irrigation is not necessary. The wines are characterized by bright acidity and juicy fruit.

**WINERY BACKGROUND:** Clos des Fous is about four friends - four crazy guys who have chosen to ignore the "experts" about where to plant vineyards and to trust their own instincts. The team is viticulturist Paco Leyton, winemaker Francois Massoc, terroir hunter Pedro Parra, and "bringer of wisdom" Albert Cussen. Clos des Fous, at its heart, is a project dedicated to finding extreme terroirs in Chile and then exploring those to craft unique wines.

**WINEMAKING DETAILS:** Cauquenina means "girl from Cauquenes." This blend comes from dry-farmed old vines planted on ancient red granite slopes. Carignan, Pais, Carmenere, Malbec and Syrah are all sourced from around the town of Cauquenes, deep in a forgotten but historically important viticultural region. The wine is aged in French oak barrels.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** An outstanding nose of red berries, currant, black cherry, blueberry. Spices like black pepper, tea leaves. Notes of graphite and hints of violets frame its great complexity. Those elements come through on the palate with fresh black and red fruit revealing a full-bodied wine. This wine opens generously, very silky and lush on the palate. In mid-palate, it is round and velvety with very fine tannins, and the excellent acidity enhances its liveliness and balance. Decanting is recommended. Enjoy with barbecue, lamb, steak, and firm cheeses.



# GARCIA + SCHWADERER

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## Felipe Garcia & Connie Schwaderer

Felipe and Connie began sharing their lives in 2001. And with each year that went by, their dreams and desires to start their own project continued to grow.

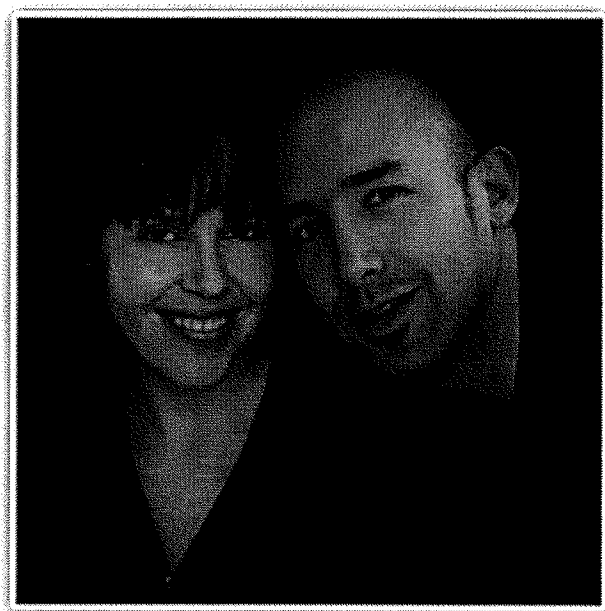
In early 2006 they decided that the time had come. As they say, "we had gained the confidence we needed to identify the vineyards and the fruit that fit the style of wine we wanted to make." And with that, they decided to dive headlong into the project. When their employers gave them the choice of abandoning their project and their dreams or leaving their stable jobs, they chose the road less traveled.

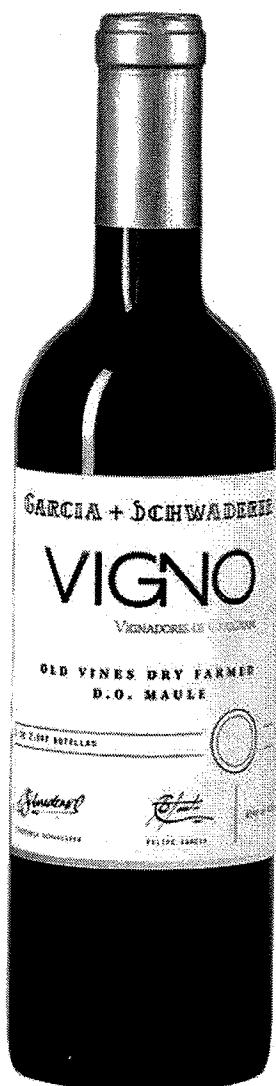
In June of 2009, Felipe, Connie, and a group of like-minded small wineries formed a group in Chile called MOVI: Movimiento de Viñateros Independientes (Movement of Independent Vintners).

Connie studied Agricultural Engineering at the Catholic University of Valparaíso with a post-graduate specialization in Enology from the University of Chile. She served as the winemaker for Viña Agustinos from 2001 to 2009 and Viña Veranda from 2003 to 2009.

Felipe studied Agricultural Engineering and Enology at the University of Chile. He served as winemaker for Viña Calina from 2000 to 2006, and then took over as winemaker for Viña Casas del Bosque from 2006 to 2009.

In their spare time they love listening to rock n' roll music and spending time with their three daughters.





**VINTAGE 2010**

**VARIETAL COMPOSITION**

100% Carignan

**AVG. VINEYARD ELEVATION**

400 feet

**AVG. AGE OF VINES** 54 years

**ALCOHOL** 14.0%

**pH** 3.3

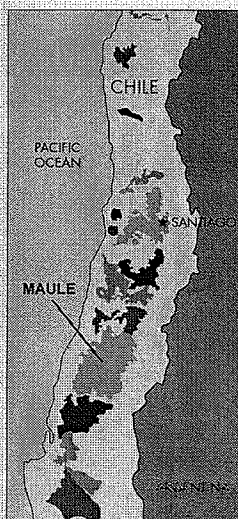
**CASES IMPORTED** 50 (6-packs)

**SUGGESTED RETAIL PRICE** \$50

**UPC** 835603002690

## GARCIA + SCHWADERER

### 2010 VIGNO

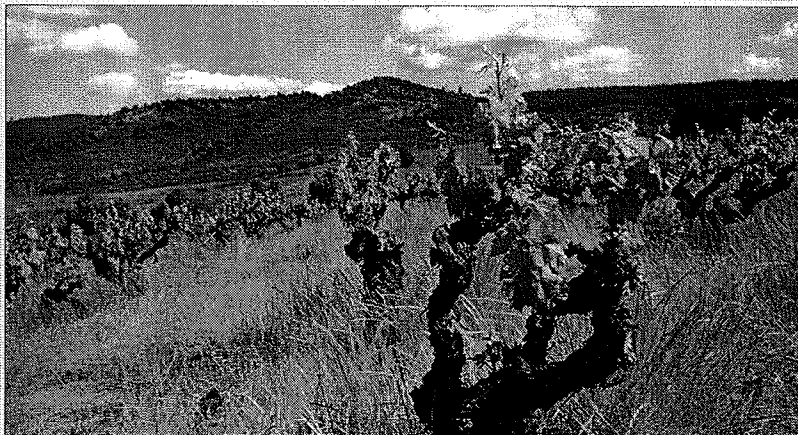


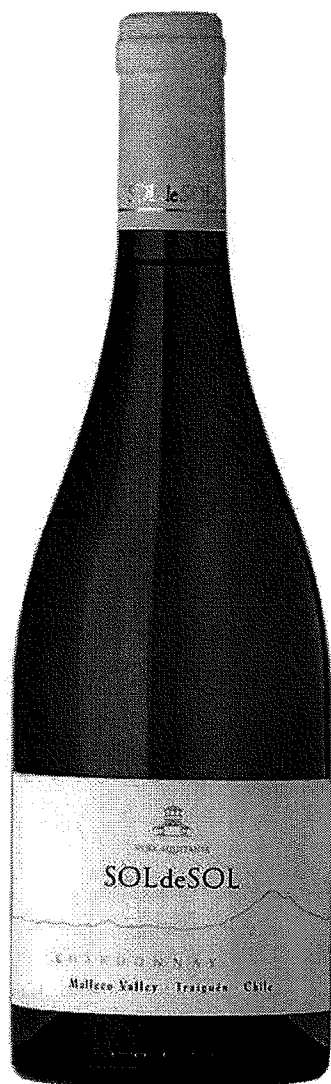
**VALLEY BACKGROUND:** There are two faces to the Maule Valley - northern Maule and southern Maule (around Cauquenes). To the north, its beautiful rolling hills with granitic soils on top and clay structure below allow for deep root development and are perfect for growing Bordeaux varieties. The southern part is filled with small family old-vine vineyards - dry-farmed Carignane, Malbec, and Pais are found. In general the region receives sufficient rain so that irrigation is not necessary. The wines are characterized by bright acidity and juicy fruit.

**WINERY BACKGROUND:** Felipe and Connie - Garcia & Schwaderer - met in 2001 and since then their fates have been intertwined. In early 2006 after each had served as a winemaker for separate large wineries, they made their first wine together, a declaration of what they consider "Chilean" wine. They have added each of their own signature varieties - Sauvignon Blanc for Connie and Pinot Noir for Felipe.

**WINEMAKING DETAILS:** This 100% Carignan Vigno wine is sourced from two blocks of the Crucecillas vineyard planted in 1958 that are vinified separately. That is followed by a winery selection and the best lots are aged in French oak for 24 months with around 20% new French oak and the remainder used barrels.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** This is a very aromatic wine with distinctive nose of dark berries, intense flowers, and a little tar. The blackberry and spices come out when you taste it, along with a little pepperiness. It is earthy and medium-bodied, giving an Old World impression. Perfect with the Chilean pastel de choclo (meat and corn casserole), grilled salmon, or some stews.





**VINTAGE 2009**

**VARIETAL COMPOSITION**

100% Chardonnay

**AVG. VINEYARD ELEVATION**

500 feet

**AVG. AGE OF VINES** 20 years

**ALCOHOL** 13.0%

**pH** 3.25

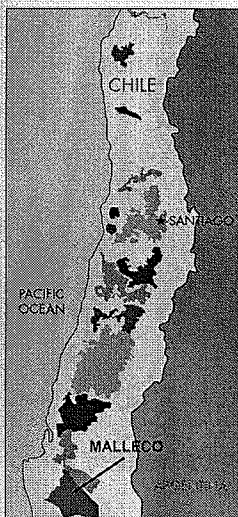
**CASES IMPORTED** 400

**SUGGESTED RETAIL PRICE** \$35

**UPC** 835603002553

# SOLdeSOL

## 2009 CHARDONNAY



**VALLEY BACKGROUND:** Located 400 miles south of Santiago, Malleco is currently Chile's southernmost appellation. This valley was originally explored by Felipe de Solminihac as a test because the conditions reminded him of Oregon and Burgundy. The area has proven exceptional for Chardonnay and Pinot Noir, though high rainfall and a short growing season make the area risky for most other varieties.

**WINERY BACKGROUND:** Sol de Sol is made at Viña Aquitania; however, the vineyard is located in the Malleco Valley. Bruno Prats (Cos d'Estournel) and Paul Pontallier (Chateau Margaux) decided to look for high quality land in Chile to plant a new vineyard. Their third associate was their Chilean friend, agronomist and oenologist Felipe de Solminihac. While Viña Aquitania was born in 1990, Sol de Sol was planted in 1993. In January 2003, Ghislain de Montgolfier (CEO of Bollinger), became the fourth partner.

**WINEMAKING DETAILS:** From Felipe's 20-year old original test vineyard in Traiguén (Malleco Valley), these grapes were harvested late in the season due to the cold climate. Yields were less than 2.5 tons per acre. The grapes were pressed as whole clusters and 10% goes through malolactic fermentation. The wine was aged for nine months in French oak.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Bright yellow color. Intense aromas of citric fruit and grilled hazelnut with a mineral touch. On the palate, great varietal fruit intensity is enhanced by excellent acidity. The aftertaste lingers with mineral and fruity notes mixed with hints of French oak. The balance between alcohol and acidity is impressive and gives this wine a freshness, a length, and an aging potential not commonly found in white Chilean wines.

