

LATE HARVEST

Sauvignon Blanc

When grapes go bad...“It’s Beautiful.”

The key to our Late Harvest is a beneficial fungus, *Botrytis cinerea*, that, when climatic conditions are just right, sometimes infects the grape skins late in the season allowing them to literally rot on the vines. By causing the grapes to shrivel and lose most of their water content, the mold (which is also called noble rot) greatly concentrates the sugars and induces desirable chemical changes. This process allows our Late Harvest to have a concentrated sweetness without cloying.

Composition: 100% Sauvignon Blanc

Harvest: By hand

Vintage: April, 2015

Appellation: Colchagua Valley

Age of the vines: 21 years

Yield: 4 tons per acre

Production: 900 cases

Maceration: No

Fermentation: Selected yeast, 57 - 60°F, 20 days

Malolactic: No

Aging: 100% stainless steel

Alcohol: 12.5%

Total Acidity: 7.12g/L

pH: 3.5

Residual Sugar: 73 g/L

Tasting Notes

A golden yellow color. On the nose, pineapple, honeycomb with hints of candied ginger. It is a well-balanced concentrated wine with layers of ripe fruit.

