



810 7TH AVENUE FLOOR 28
NEW YORK CITY, NY 10019
TELEPHONE: 212.736.0040
FACSIMILE: 212.736.0598
NOBLEHOUSEWINES.COM



Viognier-Chardonnay

ESTAMPA

Colchagua Valley, Chile 

VINTAGE:	2007
VINEYARD:	Estate
COMPOSITION:	viognier (85), Chardonnay (15)
HARVEST:	Viognier: March, 2006 Chardonnay: April, 2006
T. ACID:	3.93 g/l
PH:	3.33
ALCOHOL:	13.50%
VINE AGE:	10-15 years
TYPE:	White

WINEMAKER'S NOTES:

The 2007 harvest in the Colchagua Valley had typical development with temperatures slightly lower than the seasonal average. The spring was cooler than most years, including a slight rain in February which was quite rare, followed by equally cool summer and fall. The result was slow maturity which allows for great aromatic development as well as high natural acidity and low pH.

The alcohol level was also lower than usual and the phenolic development was slowed down. This phenolic development would have reached negative levels if it wasn't for the absence of the classical mid-April rains. Instead, the spring was very dry until the end of May and in this way the grapes were able to achieve optimum maturity producing wines with great balance and natural elegance for the 2007 harvest.

Color:

Delicate golden hue with a soft touch of green

Aromas:

The Viognier contributes notes of ripe apricots and exotic tropical fruits, whilst citrus, green apple and honey notes are added by the Chardonnay.

Flavors:

Crisp and intense fruit flavours with fresh acidity and a creamy finish.

REVIEWS:

|| 87 points.

