



2015 CHARDONNAY

Alcance is built around estate-based vineyards that produce wines with all the depth, character, and complexity of many of the world's finest. With soils ranging from the red granitic soil of the southern coastal mountain range to the gravel rocky loamy soil on the bench of the Lircay river in the foothills of the Andes, our goal is to craft wines that truly reflect our unique terroir and sense of place.

The Vintage

The 2015 harvest was characterized by a very cool growing season, which allowed a long maturation of the grapes, giving rise to wines of great elegance.

Wine Stats

ALCOHOL: 14.5%

T.A.: 0.63g/mL

pH: 3.38

RS: 0.25

TYPE OF OAK: 100% French oak, 33% new

TIME IN OAK: 20 months

TOTAL PRODUCTION: 1,120

VINEYARD NAME	Cusco
APPELLATION	Valle de Itata
VARIETAL %	100% Chardonnay
AGE OF VINES	10 years
SOILS	Red granitic colluvial rock

Winemaking Techniques

Harvested 100% by hand, the Chardonnay is fermented in traditional French oak barrels of very fine grain. Malolactic fermentation was also done in the barrel. The first six months, the wine was stirred every two weeks and then one time per month after that, for a total of twenty months barrel aging.

Winemakers

RANDY ULLOM – WINEMASTER, ANDRÉS SÁNCHEZ – WINEMAKER

Tasting Notes

This small production wine is an intense and elegant expression of Chardonnay from granitic soils from the coastal mountain range in Chile. A powerful mineral character defines the nose while mixing gentle notes of butterscotch; the mouthfeel has a lush and rich texture with a very long finish.