

(oops)TM

SAUVIGNON BLANC 2014

This wine has a yellow color with green tones. Intense fruit aromas unveil a crisp taste, enticingly fragrant; it reveals aromas of ripe limes and herbs. This unusual blend of a white and red varietal explodes with intense fruit and the slightest hint of herbs & white pepper from the soup on of Carmenère. On the palate the wine is fresh and mouth-filling, with crisp natural acidity, delicate citrus notes, a soft texture and long persistence.

In the Vineyard

(oops) wines focuses on interesting blends of complementary varietals with Carmenère as the signature component. This offering combines 15% Carmenère with 85% Sauvignon Blanc to produce a truly unique expression. The grapes for the 2014 (oops) Sauvignon Blanc were sourced primarily in the vineyards in Curicó Valley, and from Leyda Valley, a well-known sub-region of San Antonio, 8.7 miles from the Pacific Ocean. Cooled by the South Pacific breezes and coastal summer fog that often lasts until midday. As with all (oops) wines, there is considerable attention in the vineyard to hand-management. Pruning, shoot thinning, canopy management, and green harvesting ensure each varietal attains full flavor maturity.

Winemaking Profile

The 2014 Sauvignon Blanc was harvested the second half of March, the Carmenère in April. The grapes were handpicked early in the day and delivered to the modern winemaking facility in Talagante. The Sauvignon Blanc received a brief maceration before gentle pumping into cool stainless steel tanks. Both varietals were steel-fermented to retain a fresh and fruit-forward style. Upon completion of fermentation, the two wines were blended and bottled under Stelvin closure to retain the purity of fruit.

Food Pairing

Sauvignon Blanc is a classic with oysters, other seafood, salads, and vegetable dishes. Refreshing with spicy, ethnic cuisine from Asia, Latin America, Mexico, and the Caribbean.

Varietal Content

85% Sauvignon Blanc,

15% Carmenère

Grape Source

Valle Central (Curicó & from Leyda)

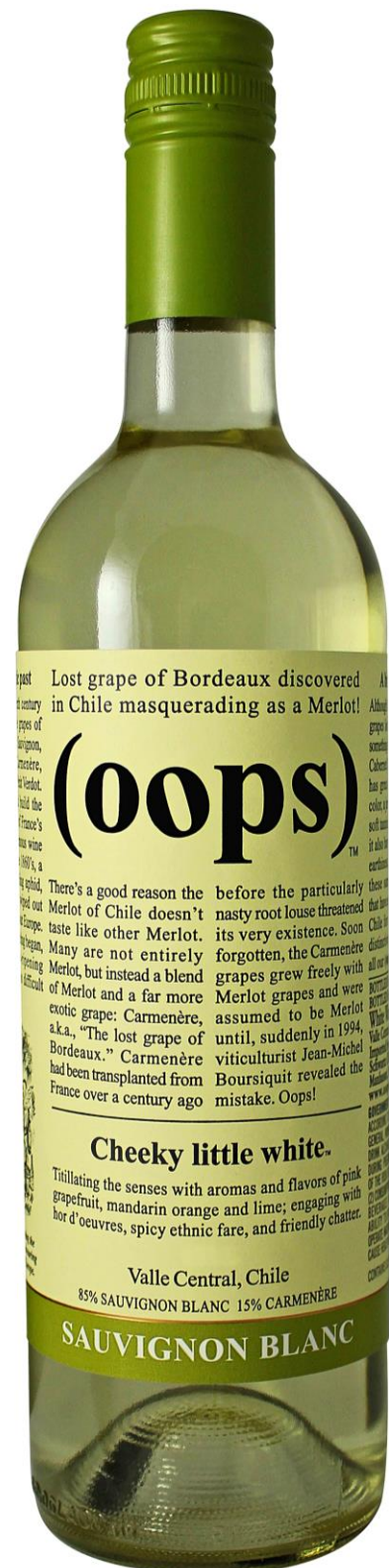
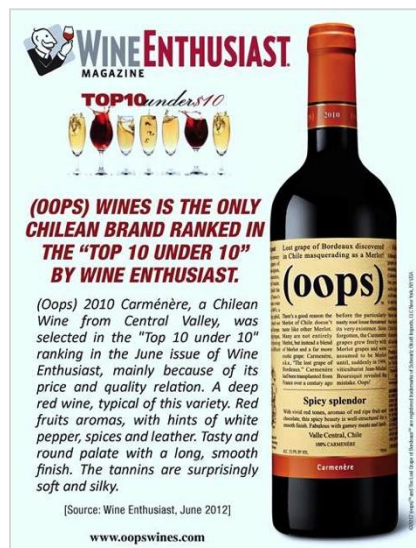
Alcohol 13%

pH 3.17

Titratable Acidity 6.68 g/L

Residual Sugar 2.94 g/L

Suggested Retail Price \$10.99



For more information on (oops)TM wines, contact Tracey Flood (212) 362-9139 or tflood@soiwines.com

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