

# (oops)<sup>TM</sup>

## CARMENÈRE 2009

(oops) wines are designed with interesting combinations of complementary varietals, anchored by Carmenère, the heritage grape of Chile known as the “Lost Grape of Bordeaux.” This wine, however, is 100% Carmenère to showcase the pure varietal character of this unique grape. The wine is deep ruby red in color with hints of blue and violet and a deep, complex nose of ripe fruits, plum and herbs, with aromas of spices and toast. On the palate, the wine has excellent structure, pleasing acidity and a sumptuous, silky texture. Sensual flavors of dried black and red fruit mingle with sweet and spicy notes. Tannins are soft and the elegant finish is mouthwatering and persistent.

### *In the Vineyard*

This offering is 100% Carmenere to let the adventurous wine lover better appreciate the variety and recognize its distinctive character and profile. The wine for this 2009 Carmenere were sourced from Chilean Valle Central, specifically from Colchagua Valley. As with all (oops) wines, considerable resources are dedicated in the vineyard to the use of extensive hand-management. Practices including pruning, shoot thinning, canopy management, and green harvesting ensure the finicky Carmenere attains full flavor maturity.

### *Winemaking Profile*

The fruit for this bottling was harvested in April and May 2009. The grapes were received at the winemaking facility in Talagante, gently crushed and destemmed, macerated for 15 days, then fermented in stainless steel tanks. The grapes received a cold pre-fermentation maceration for 5 days, underwent fermentation (25-28°C, 77-82°F), and then were soaked again for 10 days. Sixty percent of the blend was aged in American and French oak for 4 months.

### *Food Pairing*

Chile is well-known for its beef, and Carmenère is beef’s perfect partner. Try this wine with grilled rib-eye steaks, carne asada, veal chops, braised short ribs, and beefy soups or stews. Also delicious with pork, sausages, and casual fare such as chili, burgers, and pizza.

|                               |                            |
|-------------------------------|----------------------------|
| <b>Varietal Content</b>       | 100% Carmenère             |
| <b>Grape Source</b>           | Valle Central, (Colchagua) |
| <b>Alcohol</b>                | 13.5%                      |
| <b>pH</b>                     | 3.7 g/L                    |
| <b>Titrateable Acidity</b>    | 4.7 g/L                    |
| <b>Residual Sugar</b>         | .23 g/100ml                |
| <b>Suggested Retail Price</b> | \$12                       |



For more information on (oops)<sup>TM</sup> wines, contact Tracey Flood (212) 362-9139 or [tflood@soiwines.com](mailto:tflood@soiwines.com)  
[www.oopswines.com](http://www.oopswines.com)