

(oops)TM

CHARDONNAY 2009

Chardonnay aficionados will be delighted with this sassy blend. Light yellow in color with golden hues, expressive aromas of tropical fruit, and minerals hint at the complexity on the palate. The addition of White Carmenère adds a dimension of sophistication with subtle hints of white pepper and dried herbs. In the mouth, flavors of peach, pineapple, and banana are accented by notes of vanilla spice. The silky, rich texture leads to a lengthy, fresh finish.

In the Vineyard

This 2009 (oops) was sourced from the Maipo Valley, specifically from an estate called Codigua located in the coast zone of the Maipo valley, 35 km from the Pacific Ocean. The climate of this zone, with cold morning mists and warm days, is ideal for producing white varieties like Chardonnay maintaining its perfect acidity and freshness of this fruit until the harvest.

Winemaking Profile

The Chardonnay was harvested by hand in March and immediately brought to the winery where the fruit underwent fermentation in stainless steel. 30% of the grapes received a brief maceration to extract aroma and structure from the skins. The Carmenère was harvested at the end of April. After assembling the blend, 40% was aged in American and French oak for 4 months.

Food Pairing

This Chardonnay is quite food-friendly due to the winemaker's light hand with the oak. An elegant partner to pork, chicken, seafood, or pasta with creamy or citrus sauces, or dishes with tropical flair such as grilled shrimp and mango salsa.

Varietal Content	86% Chardonnay, 14% White Carmenère
Grape Source	Valle Central (Maipo)
Alcohol	13.5%
pH	3.1 g/L
Titratable Acidity	5.7 g/L
Residual Sugar	.25 g/100ml
Suggested Retail Price	\$12



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