

## Main Identity

---

**From:** "Jimena Tognion" <Jimena\_Tognion@mail.vresp.com>  
**To:** <bchaiken@chaiken.com>  
**Sent:** Tuesday, May 12, 2009 2:04 PM  
**Subject:** Client Services: April 2009 | Monthly Update



Monthly Report | April 2009

May 12th, 2009



### APRIL UPDATE

*Saludos from Mendoza,*

We are slowly entering low season and fall, although with beautiful warm sunny days it has not felt like it at all. Despite the fact that activities in the vineyard are dwindling, the vineyard is looking amazing. Fall is almost as beautiful a season as spring or summer. The leaves are turning yellow, orange and red - depending on the variety - and the view is simply stunning. We are carrying out routine maintenance tasks and preparing the vines for the winter season and pruning. We are also very excited to see how the wine from our first harvest is evolving. At the moment it is young, with a lot of fruit in the nose, very interesting and promising. In this report you will find news on vineyard development and detailed information on the 2009 harvest.



*Fall at the vineyard*

## Vineyard Development

We have had very warm and sunny days, but the nights are now longer and colder. In this wide thermal amplitude weather, the plant is stimulated to preserve its nutrients in the root system and trunk in preparation for the dormancy period in the winter. We have not had any major problems in terms of pests, diseases or encounter any other difficulties over the last month.



*Brochu Vineyard Estate*

### • Pest control

As we mentioned in our previous update, the worm pest that we had in March is under control and further applications of fungicides have not been necessary. Also, there were no precipitations during the month of April therefore there is no risk of fungus diseases of any kind.

### • Floor management

The management of the floor during the months of fall will not vary much to management techniques we have carried out during spring or summer seasons. We will remove weeds and stones, apply herbicide, and check that all grow tubes are in good condition.

## 2009 HARVEST



2009 | 1st harvest at our vineyard

In mid-March we had the first harvest in those vineyards planted in 2007. We did not anticipate making wine this season, but the quality of the grapes was too good to not do something with them - so good that Santiago decided to include his grapes in the 2009 Achaval-Ferrer Quimera. Below you will find a recap of this year's harvest and ensuing winemaking activities.

- **Harvest**

Under the direct supervision of Santiago Achaval, we harvested a total of 30,950 kg. of Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot, and Syrah. A crew of 30 people harvested the grapes into small hand-held bins. Some of the grapes were sold to Catena Zapata Winery. We were pleased to learn that they rated our grapes as AA - the second highest category, according to their standards.

For our own purposes, the grapes were delivered to Achaval-Ferrer Winery where we first destemmed the clusters and manually sorted the berries before gently crushing and transferring them directly to fermentation tanks. It was not necessary to correct acidity or add sulfate to the must, and we did not bleed off any of the juice to improve concentration and color extraction.

- **Fermentation**

We fermented the Malbec in a 5000-liter tank, and the other varieties were fermented in two small "t-bins" given their lower volumes. We inoculated all three varieties with a yeast that has minimal aromatic impact. We performed continuous pump-overs on the Malbec for periods of 12 hours a day. As fermentation temperatures did not go over 31 C, there was no need to cool the tank. In the t-bins, we did manual punch downs every 2 hours during a 20-hour period each day.



Santiago Achaval

- **Maceration**

Maceration (leaving the juice in contact with the skins and seeds) was carried out for 10 days after

fermentation was finished. We then siphoned off the “free-run” wine and separately gently pressed the skins and seeds to obtain “press-run” wine. Due to the small quantities of each type, we decided

to immediately blend them as a way to achieve maximum complexity from this initial harvest. As a result we have 11 barrels or 2,475 liters of wine, which is equivalent to a 60.4% yield - very respectable for a first harvest. In future years we can expect up to 63% yield, on average.

The wine is currently in French-oak barrels. We have three new barrels, two of second-use and six of third-use. We chose to use a blend of used and new barrels because this wine is coming from young vines. Using all new barrels could have resulted in a saturation of oak in the wine since it does not yet have the structure or density to balance entirely new oak.

- **Next steps**

The wine will be kept in the cellar at Achaval-Ferrer Winery where it will undergo malolactic (secondary) fermentation and aging in barrel. The barrels will be topped (filled) on a weekly basis to prevent oxidation. In spring, we will determine if racking (separating the wine from its lees, or sediment) is needed. At that time, we will also assess if any more barrel aging is needed. Depending

on the evolution of the wine, we will consider the possibility of filtering and clarifying it prior to bottling which we expect will happen toward the end of the year.



## Weather



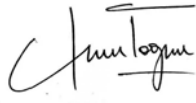
*Fall in the Uco Valley*

April in Mendoza was extremely warm - it did not feel like fall at all. Average temperatures were the highest in the last decade with average values ranging from 55° F / 12° C (minimum) to 80° F / 26° C (maximum). For a complete report on weather conditions in Mendoza for the month of April, [click here](#).

As you can see, we are on track with routine maintenance activities in the vineyard, preparing for pruning over the next two months. We are very pleased with the quality of our first harvest, and we are very excited that our wine has a lot of potential. We believe it is a promising start for our vineyards.

As always, do not hesitate to contact us if you have any comments or questions.

Kind regards,



Jimena Tognión  
Manager of Client Services  
Private Vineyard Estates  
THE VINES OF MENDOZA



---

If you no longer wish to receive these emails, please reply to this message with "Unsubscribe" in the subject line or simply click on the following link:  
[Unsubscribe](#)

---

The Vines of Mendoza  
163 Mitchells Chance Road - #250  
Edgewater, Maryland 21037



[Read](#) the VerticalResponse marketing policy.