



BRAMARE

Chardonnay

MARCHIORI VINEYARD



Varietal Composition:	100% Chardonnay
Vintage:	2010
Harvest:	March 12, hand-harvested at night
Appellation:	Perdriel, Luján de Cuyo, Mendoza
Vineyard:	Marchiori Vineyard
Vine Age:	13 years
Site:	Southeast sun exposure; semi-desert climate at the foot of the Andes Mountains (3,254 feet)
Soil:	Upper strata of grey and white clay layered with sandy loam giving way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Growing Season:	Spring arrived in Mendoza with snow still in the vineyards and was followed by frost and winds, leading to a difficult fruit set. Summer started warmer than average with wind and very dry conditions prevailing. From late February onwards, slightly cooler days and sunny skies yielded perfect ripening conditions. A record one-day rainstorm on March 19 could have been disastrous were it not for the drying winds that followed immediately. The 2010 growing season was characterized by the excellent phenolic ripeness attained at lower Brix levels.
Yield:	2.3 tons/acre
Primary Fermentation:	Barrel fermented with native yeasts; 9 months to completion
Secondary Fermentation:	Native malolactic fermentation in barrel; 5 months to completion
Barrel Aging:	12 months in French oak barrels; 45% new
Bottling:	June 2011; unfinned
Tasting Notes:	Bright flecks of gold sparkle to the eye accompanied by vivid citrus notes and hints of cinnamon on the nose over a flinty, mineral background. Ripe white peaches and nectarines are coated in a rich, creamy texture balanced against elegant and persistent acidity.