

# BRAMARE

## CHARDONNAY

### *Marchiori Vineyard*

Varietal Composition	100% chardonnay
Vintage	2008
Harvest	March 14; hand-harvested
Appellation	Perdriel, Mendoza
Vineyard	Marchiori Vineyard
Vine Age	11 years
Soil	Upper strata of grey and white clay layered with sandy loam gives way to substrata of gravel and stone. Soils are low in organic material, alluvial, and very well drained.
Site	Southeast sun exposure; semi-desert climate at the foot of the Andes Mountains (2,900 feet)
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, the overall warmth of the growing season brought an early harvest with chardonnay showing excellent richness while retaining bright acidity.
Yield	2.7 tons/acre
Primary Fermentation	Barrel fermented with native yeasts; ten months to completion
Secondary Fermentation	Native malolactic fermentation in barrel; 2 months to completion
Barrel Aging	10 months in Taransaud, Demptos and Seguin Moreau French oak barrels; 58% new
Bottling	May 8, 2009; unfinned
Tasting Notes	<p>A gorgeous nose of white peach, lemon blossom and meringue is accompanied by lustrous pale straw color to introduce a rich, mouth-filling chardonnay.</p> <p>Bright, focused flavors of Gala apple, quince and brioche glide over the silky palate, enhanced by stony minerality over a long, refreshing finish. Alcohol 14.5%</p>



VIÑA COBOS