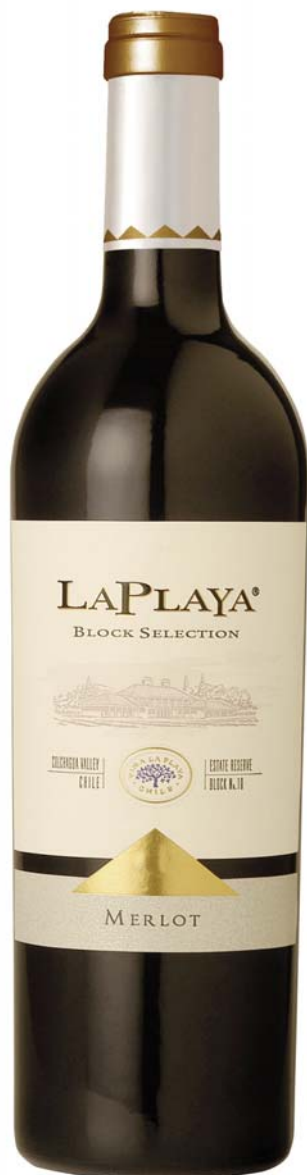


LAPLAYA®

Colchagua Valley, Chile

BLOCK SELECTION MERLOT 2008

Ruby red wine with complex aromas of vanilla bean and toasted oak sparked by ripe black plums and sweet black cherry jam. Rich black stone fruit on the palate followed by spicy oak results in a delicious, mouth coating wine with dense textures.



VARIETAL COMPOSITION: 100% MERLOT

Harvest

Harvest:	By hand
Vintage:	April, 2008
Appellation:	Colchagua Valley
Age of the vines:	18 years
Yield:	4 tons per acre
Production:	2,500 cases

Vinification

Maceration:	20 days post fermentation
Fermentation:	Selected yeast, 24-28°C, 7 days
Malolactic:	Yes
Aging:	12 months in French and American oak, at least 6 mos. in bottle

Technical Information

Alcohol:	13.8%
Total Acidity:	5.33 g/l
Volatile Acidity:	0.63 g/l
pH:	3.50
Residual Sugar:	2.75 g/l
Free SO ₂ :	33.6 mg/l
Total SO ₂ :	86 mg/l