

thin, 15-30 inch layer of loam texture over a layer of clay and broken slate-like rocks (schist) that is responsible for the minerality found in Errazuriz' wines from the coast.

Farming: Certified Sustainable. Environmentally friendly processes include using gravity instead of pumps to move wine, controlling temperatures with wind in underground ducts to avoid use of air conditioning, and using solar panels and special window glass to save energy. Grape Varieties: 100% Chardonnay.

WINEMAKING

Fermentation: Grapes were handpicked early in the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 17% new and the rest of second or third use. Approximately 30% of the final blend underwent malolactic fermentation.

Aging: 10 months in French oak barrels, 17% new.

VINTAGE

The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm. summer, finalized by an early harvest. As a result the vintage produced wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.



CHARDONNAY

JAMES SUCKLING

"Aromas of cooked apples and pie crust and floral undertones make for a ripe nose. Full and soft on the palate with plenty of fleshy stone fruit, but the crunchy acidity carries this through to a driven finish."