

# CALITERRA<sup>®</sup>

## Tributo



2011  
SAUVIGNON BLANC  
SINGLE VINEYARD  
Block # Algarrobo

### *Harvest Report*

The Sauvignon Blanc variety normally adapts best to rather cool climates, and this season's weather proved to be very appropriate for the variety. Although the heat summation in Leyda was in line with historic averages, in practice we observed as much as a 10-day delay in maturation, despite the lower yields that had suggested an earlier harvest. There is no doubt that this was a nearly ideal season for fresh and vibrant Sauvignon Blanc.

### *Tasting Notes*

This wine displays all the characteristics of a great Sauvignon Blanc. It is very light greenish-yellow in color with tremendous intensity on the nose, along with subtle aromas of asparagus, lemon peel, green chili, and mandarin orange, all accompanied by tomato leaf and some mineral notes. The tremendously fresh nose expresses all the typicity of the variety that developed during this rather cold season. The palate is very complex and maintains the freshness perceived on the nose, along with good volume that underscores the elegance of this wine and leads to a long finish.

### *Fermentation and Aging*

This year the grapes were picked 10 days later than they were in the previous year and came in with tremendous aromatic concentration. We wanted to preserve the magnificent expression of the vineyard during the fermentation and aging processes, so most of the grapes underwent a gentle destemming and cold maceration prior to pressing. The clean musts were fermented at low temperatures (12°–14°C / 54°–57°F) to preserve the freshness, aromas, and intensity in the wine. Tribute Sauvignon Blanc is unoaked, but did undergo a period of fine lees stirring to increase complexity in its aromatic profile and round out the palate.

### *Winemaker's Notes*

Our aim for this Sauvignon Blanc was to highlight the varietal expression in the great terroir that Leyda is, adapting each technique used in the vinification process to achieve the maximum potential of the fruit. Harvest takes place at night or very early in the morning at temperatures of 8°–10°C to preserve the aromas, and once the grapes reached the cellar inert gasses and low temperatures were used to protect the must from any possible oxidation as is required by a high quality Sauvignon Blanc.

This year the fruit was picked in three different lots over the course of 10 days to obtain a broader range of aromas at the time of the final blending.



Apellation		Leyda Valley
Vineyard		Caliterra Vineyard
Composition		100% Sauvignon Blanc
Alcohol		13.5% by volume
Final pH		3.27
Total Acidity		7.08 g/l (tartaric acid)
Residual Sugar		2.46 g/l