



Tatio geysers



La Tirana festival

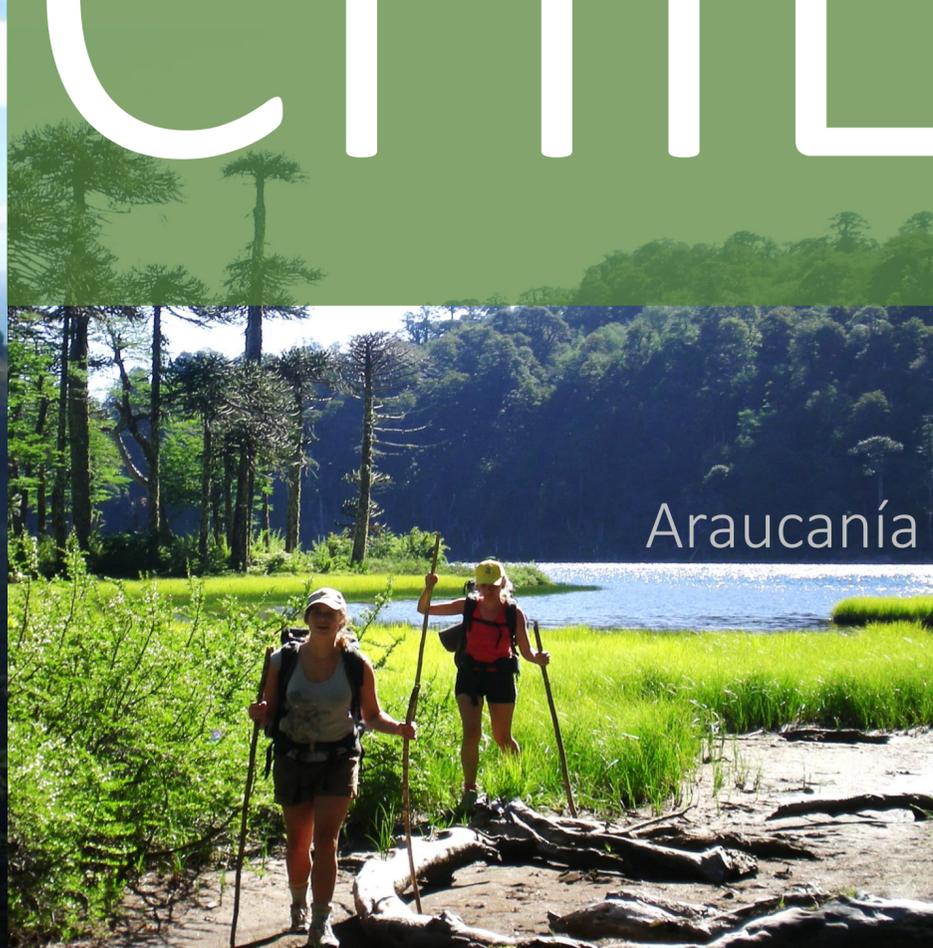


Valparaiso

CHILE



Rapa Nui



Araucanía



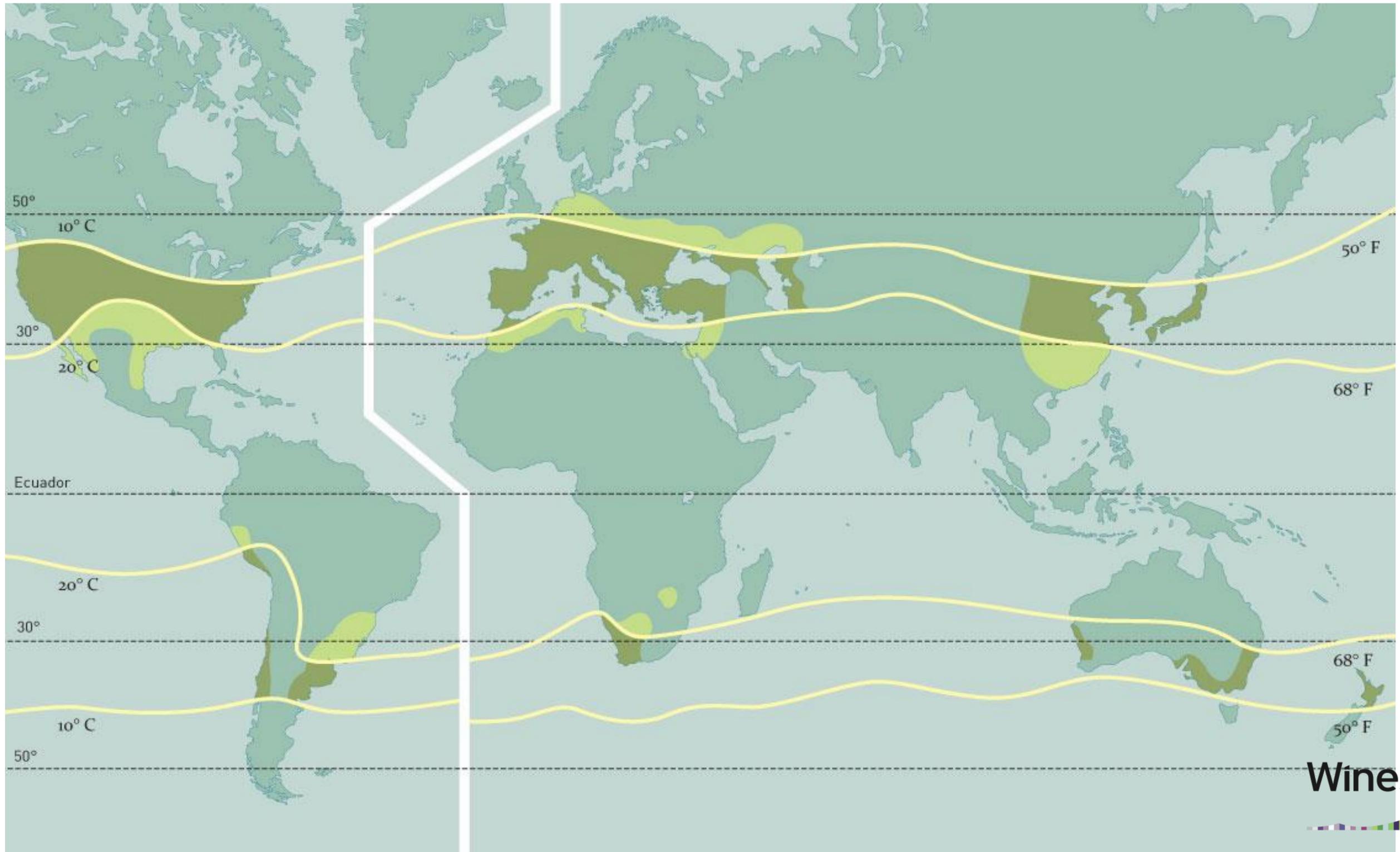
Patagonia

Syrah: Chile's Great Unknown



Global distribution of viticulture in the 10-20° C isotherm according to Blij, 1983

(Source: amended, after Gómez-Miguel, 2009)



Syrah Wine Regions

~460,000 acres worldwide (186,000 hectares)

France (169,000 acres) Côtes du Rhône: Cornas, Hermitage, St. Joseph, Côte-Rôtie

Australia (105,000 acres) Barossa, McLaren Vale, Limestone Coast

Spain (49,000 acres) Priorat, Montsant, Toro, Yecla

Argentina (32,000 acres) Mendoza, Salta

South Africa (25,000 acres) Stellenbosch, Paarl, Franschhoek

United States (23,000 acres) Paso Robles, Santa Barbara, Napa, Sonoma, Columbia Valley (WA)

Italy (17,000 acres) Tuscany, Sicily

Chile (15,000 acres) Colchagua Valley, Maipo Valley



- COPIAPÓ
- HUASCO
- ELQUI
- LIMARÍ
- CHOAPA
- ACONCAGUA
- CASABLANCA
- SAN ANTONIO
- MAIPO
- CACHAPOAL
- COLCHAGUA
- CURICÓ
- MAULE
- ITATA
- BIO BIO
- MALLECO
- CAUTÍN
- OSORNO

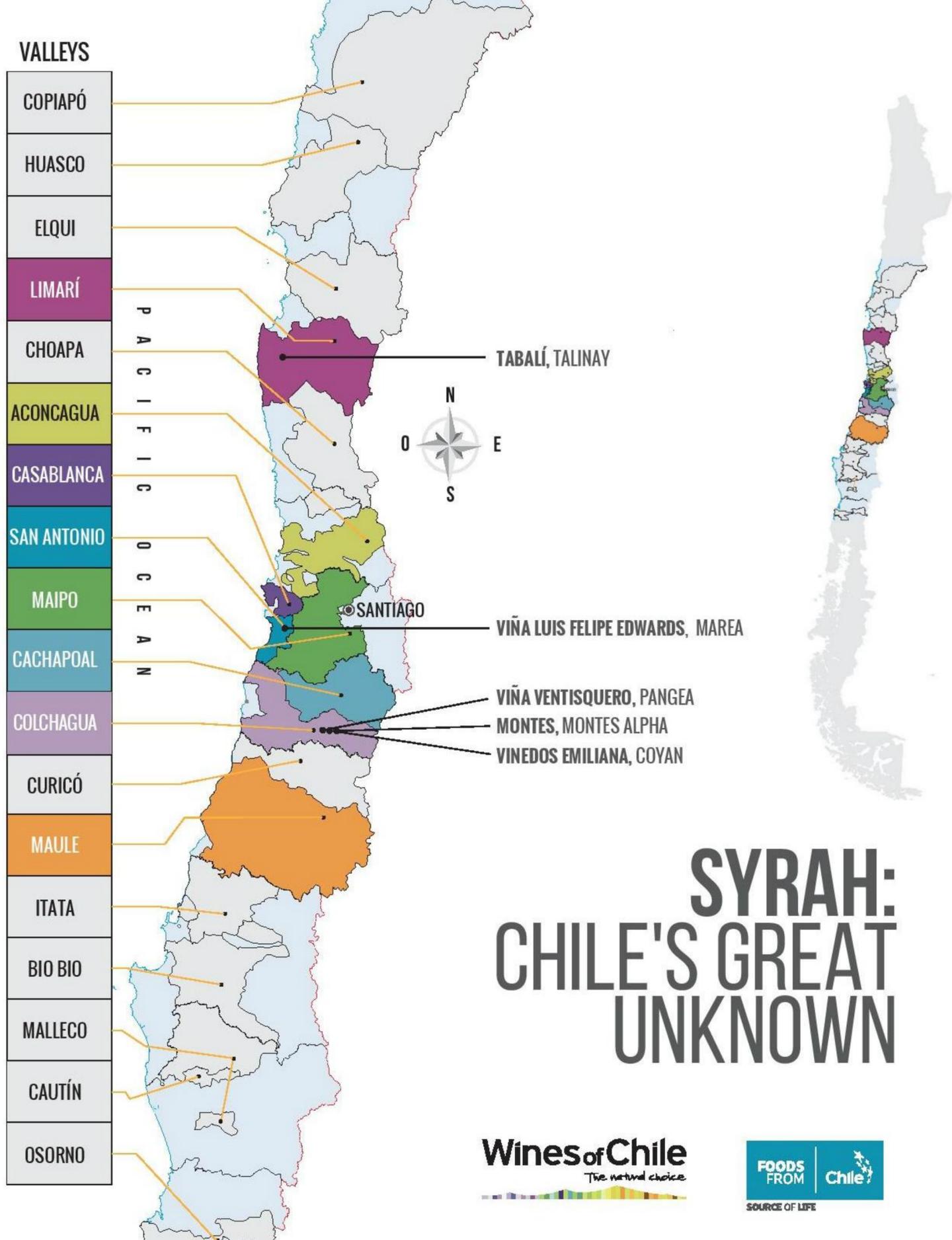


PACIFIC OCEAN

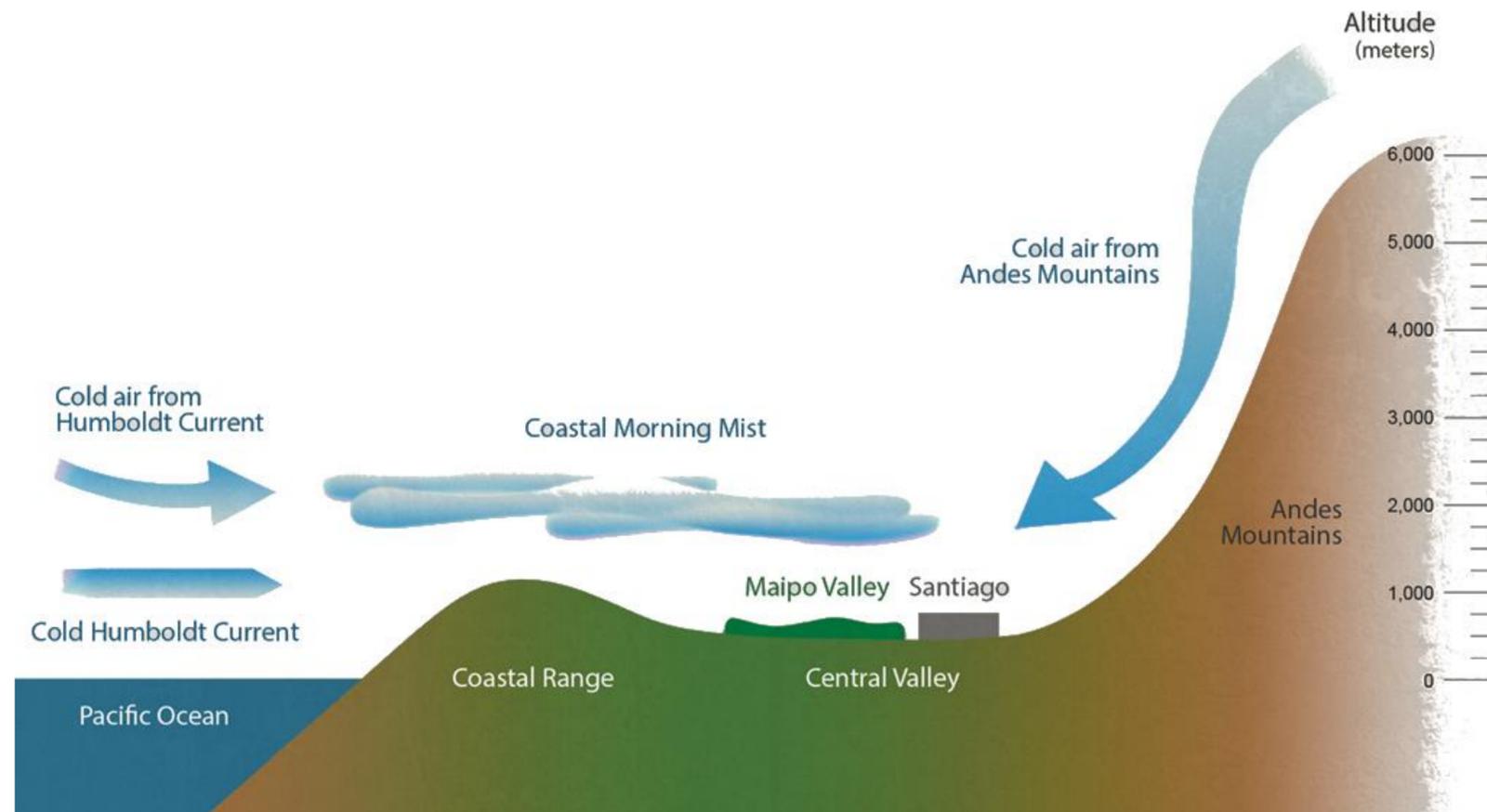
CHILE



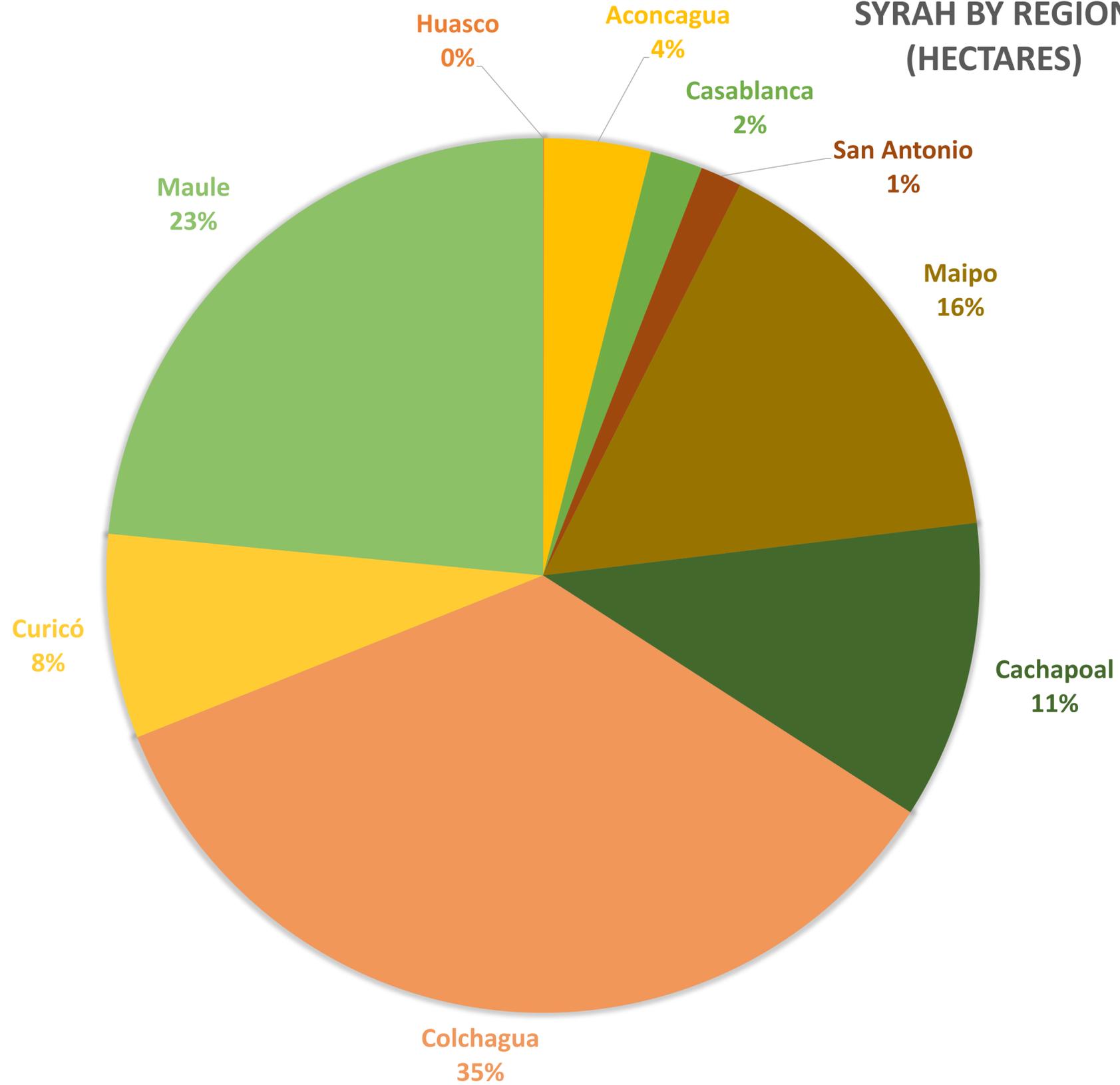
ATLANTIC OCEAN



SYRAH: CHILE'S GREAT UNKNOWN

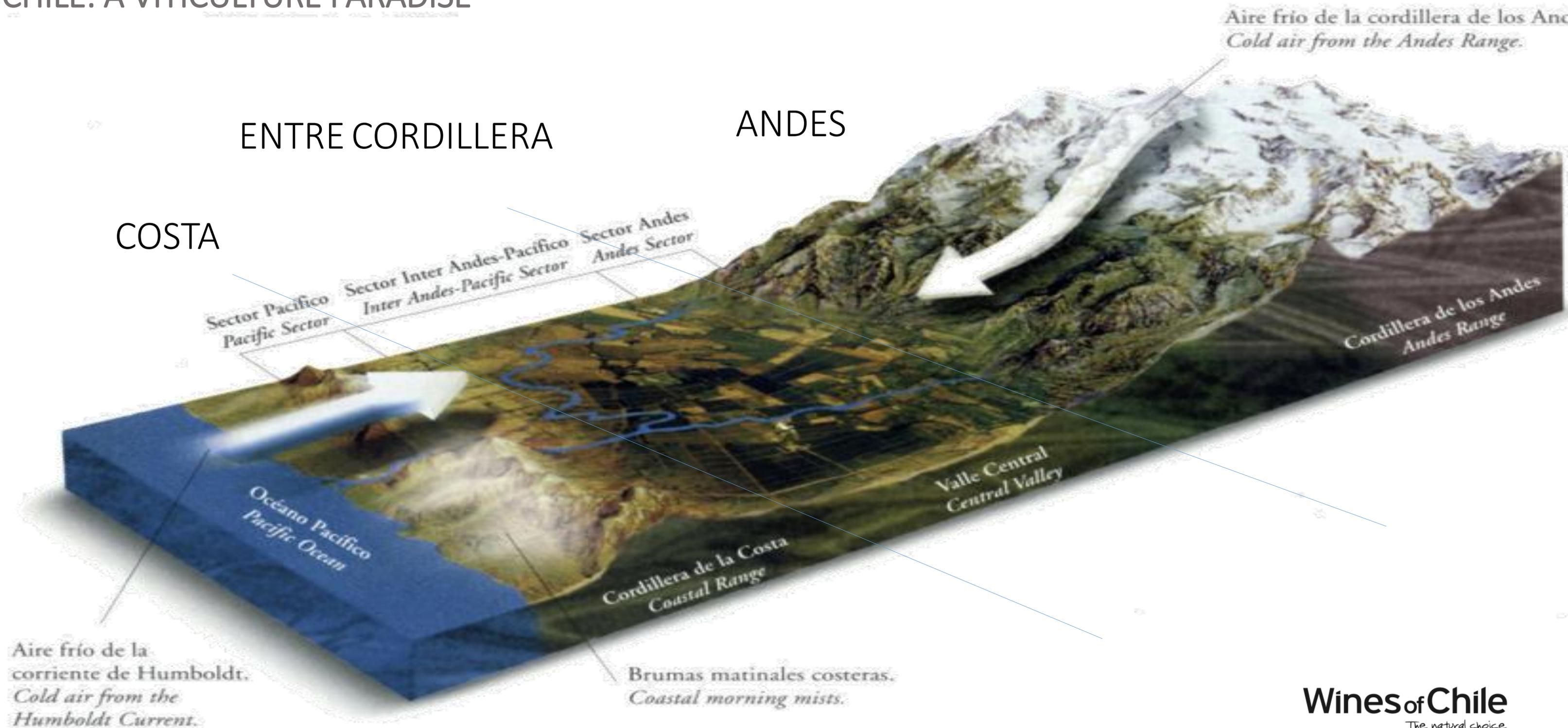


SYRAH BY REGION (HECTARES)



Región	ha	acres
Elqui	114	281
Limarí	432	1068
Choapa	59	145
Huasco	2	6
Aconcagua	304	752
Casablanca	150	370
San Antonio	118	291
Maipo	1206	2980
Cachapoal	851	2104
Colchagua	2689	6644
Curicó	583	1442
Maule	1811	4475

CHILE: A VITICULTURE PARADISE



Climate's role in the expression of *terroir* in wine characteristics

Wine Characteristic	Cool Climate	Intermediate to Warm Climate	Warm to Hot Climate
Fruit Style	Lean, Tart	Ripe, Juicy	Overripe, Lush
White Flavors	Apple, Pear	Peach, Melon	Mango, Pineapple
Red Flavors	Cranberry, Cherry	Berry, Plum	Fig, Prune
Body	Light	Medium	Full
Acidity	Crisp, Tangy	Integrated	Soft, Smooth
Alcohol	Low to Moderate	Moderate to High	High to Very High
Overall Style	Subtle, Elegant	Medium Intensity	Bold

LIMARI VALLEY

Reaching far to the north of Chile is the Limari Valley whose climate, despite being so close to the equator, is classified as cool climate. Approximately 400km north to Santiago and approaching the southern edge of the Atacama Desert, the valley runs east-west, from the striking Andean peaks to the pristine shores of the Pacific coast.

Limari Valley, though considered a generally new region, has a winemaking history dating back to the 16th century. What makes this a “new” region, however, is the innovation and technology combined with exploration of new microterroirs that have shed new light on the region’s potential.

The Limari Valley is greatly affected by ‘camanchaca’ a cooling morning fog that is caused by the Pacific Ocean which covers the area in the morning, but clears as the afternoon’s hot sun rises. The region is very dry – less than 4 inches of rain annually – but irrigation has made vine growing possible here. The lack of water, however, encourages the vines to dig deep into the soils and, in turn, there is a pronounced effect of minerality found in the wines. The variation in soils consisting of clay, silt, and chalk allow for expressive cool-climate wines such as Sauvignon Blanc and Syrah to flourish here. Limari is further divided into four areas Ovalle, Monte Patria, Punitaqui, and Rio Hurtado.





Tabalí Talinay Syrah 2014

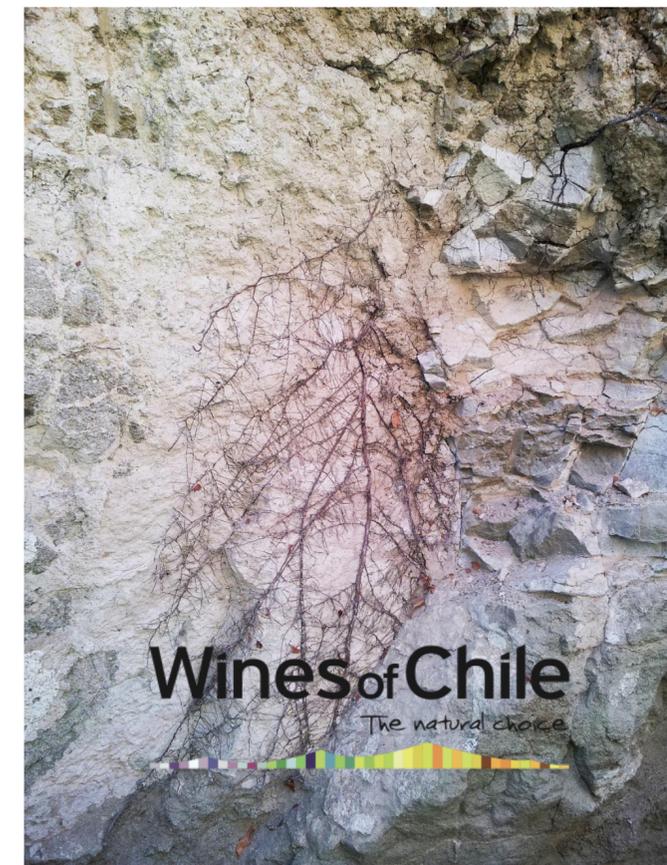
Tabalí
Talinay Syrah 2014
Limarí Valley
Variety: 100% Syrah

Soils: This is the only vineyard in Chile planted over 100% limestone soil.

Aging: 12 months in French oak barrels 2nd, 3rd, 4th use, followed by 6 months bottle aging in cellar.

Alcohol: 14.5%
pH: 3.39

SRP: \$35



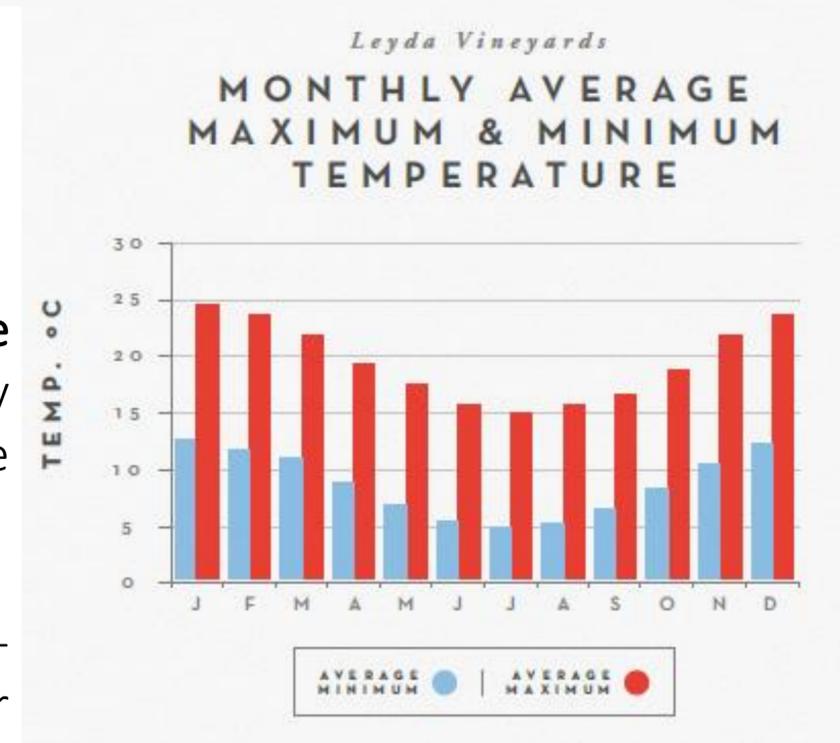
LEYDA VALLEY

The region sits on a set of rolling hills on the seaward side of the coastal range that protects much of central Chile from oceanic influences. It is just south of the cool-climate wine region of Casablanca Valley, and the sizable Maipo Valley lies to the east. The Pacific coast is eight miles (12km) west of Leyda Valley.



Cold ocean breezes and **morning fog moderate** the overall temperatures, and **the valley is therefore significantly cooler than its low latitude might suggest**. These cool temperatures are complemented by warm sunshine during the long growing season, letting grapes ripen fully and develop complexity while still retaining acidity. Hot summers benefit from tempering cold effect of Humboldt Current.

Leyda Valley's soils are largely clay and loam over a granite base with moderate drainage. These low-fertility soils are good for the production of premium grapes because they make the vines struggle for survival. This results in vines that put all their energy into producing small, concentrated grapes rather than leafy foliage. Wines produced from these grapes tend to be structured and complex.



Viña Luis Felipe Edwards Syrah Marea 2012

Luis Felipe Edwards

Marea 2012

Leyda Valley

Variety: 100% Syrah

Soils: The soils are alluvial based, originating from the Maipo River, which flows from the Andes Mountains to the Pacific Ocean, bringing snow-melt water to the region. LFE's Marea estate, whose vineyards are currently the closest to the sea in Leyda Valley, is planted predominantly with Sauvignon Blanc and Pinot Noir, with smaller plots of Chardonnay and Syrah.

Aging: Fermentation takes place in traditional open vats. Wine is aged 9 months in French oak.

Alcohol: 14.5%

pH: 3.21

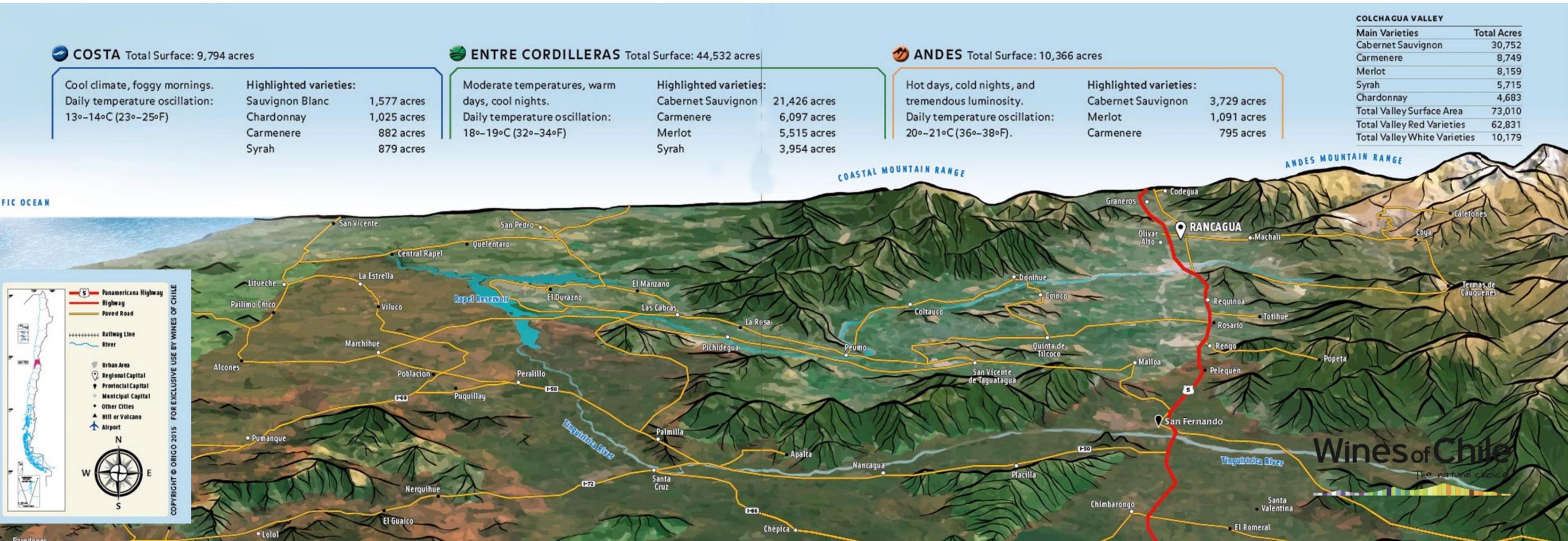
SRP: \$18



COLCHAGUA VALLEY

Located about 80 miles southwest of Santiago, the Colchagua Valley is about 75 miles long and averages 22 miles in width, Mediterranean climate matched in only a few other places on earth, with four very well-defined seasons, a strong alternating influence of Pacific maritime breezes and Andean winds. This generates ideal conditions for winegrowing, especially during the summer months (November to April), when the average difference between daytime and nighttime temperatures averages 22°C (40°F) (35 °C / 95°F) max. – 13 °C (55°F) min.), which allows for perfect, slow ripening of the grapes over the long summer season, thereby allowing the formation of complete and longer molecular chains in the fruit that result in better aroma and flavor.

The average annual rainfall, which occurs mostly in the winter months of May to August, is about 24 inches. Humidity is low, and frost is unknown.



Viñedos Emiliana Coyam 2012 Colchagua

Emiliana

Coyam 2012

Colchagua Valley

Varieties: 39% Syrah, 32% Carmenere, 17% Merlot, 9% Cabernet Sauvignon, 2% Mourvedre, 1% Malbec

Soils: Of colluvial origin from the Coastal Mountains, the soil is deep and quite rocky on the surface as well as within its profile. The texture ranges from clay-loam to silty-clay-loam, which lends mineral complexity. The texture also provides the soils with a high capacity for moisture retention.

Aging: Malolactic fermentation occurs naturally in barrels, where the wine also spends 13-months aging in oak barrels, 80% French and 20% American.

Alcohol: 14.9%

pH: 3.59

SRP: \$25



COYAM

Wines of Chile
The natural choice



MONTES

Montes Alpha Syrah 2013

Montes
Montes Alpha 2013
Colchagua Valley
Varieties: 90% Syrah, 7% Cabernet Sauvignon, 3% Viognier.

Soils: From Apalta and Marchigüe. These two areas have soils of granitic origin in different degrees of decomposition and with highly varying amounts of clay, depth and organic matter. The Syrah vineyards are preferably planted in sectors with very steep slopes (45°).

Aging: Wine is barrel aged for 12 months in 1st and 2nd use French oak barrels.

Alcohol: 14.5%
pH: 3.49
SRP: \$16.99



VENTISQUERO

Pangea 2011

Ventisquero
Pangea 2011
Apalta Colchagua Valley
Varieties: 90% Syrah, 7% Cabernet Sauvignon, 3% Viognier



Soils: Granitic soil with red clay and mineral deposits, such as quartz and iron typical of the soils of Apalta. A depth of 1.5 to 2 meters and an altitude of around 250 to 300 meters above sea level.

Aging: Wine is aged for 22 months in ultra-fine grain French oak barrels to give it long aging potential. Half of the barrels are new, while the other half had been used once. Then it is bottle-aged for at least 18 months. This wine has not been clarified or filtered, so natural sediments may appear over time.

Alcohol: 14%
pH: 3.48
SRP: \$59.99





Tatio geysers



La Tirana festival

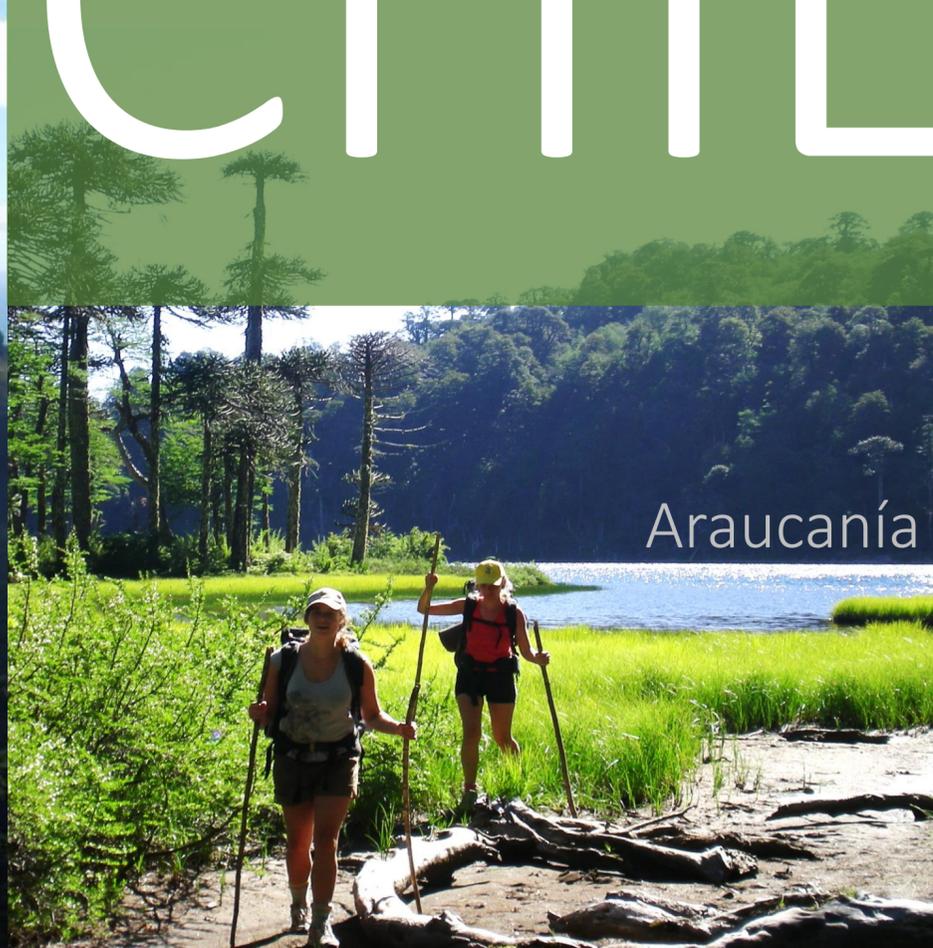


Valparaiso

CHILE



Rapa Nui



Araucanía



Patagonia