

(oops)

Some mistakes were meant to happen.

(oops)[™] WHITE CARMENÈRE 2005

This is a fascinating study of a rosé style. The color is salmon red and naturally deep in tone, as expected from Carmenère. Classic Carmenère blackberry aromas are evident, with exotic new-world Sauvignon Blanc-like notes of passion fruit and capsicum. The wine is crisp, dry, and refreshing, with a clean yet creamy finish.

In the Vineyard

The grapes were sourced from Santa Lucila, a sandy-soil vineyard, located on the bank of the Lontué River in the cool-climate precordillera (Andean foothills) section of Curicó. This lot was selected for its exceptional aroma profile and bottled separately.

Winemaking Profile

This 2005 (oops) White Carmenère began as a trial to make a Carmenère Rosé component. The winemakers, noting a delightful floral quality and spiciness from the Carmenère, innovated the idea of producing a dry rosé-style wine – a white Carmenère. The wines were vinified in a rosé-style, which forgave leanness but optimized the body, color, and aromatics of the Carmenère varietal. The result is a distinctive rosé-style wine, dry, full of texture and complexity, and the first-ever style of its kind.

Food Pairing

Rosé-style wines are known for their versatility with many foods, including spicy ethnic cuisines, and this White Carmenère is no exception. Try with Asian, Latin, Pacific Rim, or Caribbean dishes.

Varietal Content	100% Carmenère
Grape Source	Santa Lucila Vineyard, Curicó Valley
Alcohol	13.0%
pH	3.64
Titrateable Acidity	4.3 g/L
Residual Sugar	5.1 g/L
Suggested Retail Price	\$12



For more information on (oops)[™] wines, contact Tim McDonald (707) 363-0174 or tim@winespokenhere.com