

(oops)TM

CHARDONNAY 2014

Chardonnay aficionados will be delighted with this sassy blend. Light yellow in color with golden hues, expressive aromas of tropical fruit, and minerals hint at the complexity on the palate. The addition of White Carmenère adds a dimension of sophistication with subtle hints of white pepper and dried herbs. In the mouth, flavors of peach, pineapple, and banana are accented by notes of vanilla spice. The silky, rich texture leads to a lengthy, fresh finish.

In the Vineyard

This 2014 (oops) was sourced from the Maipo Valley, specifically from an estate called Codigua located in the coast zone of the Maipo valley, 35 km from the Pacific Ocean. The climate of this zone, with cold morning mists and warm days, is ideal for producing white varieties like Chardonnay maintaining its perfect acidity and freshness of this fruit until the harvest.

Winemaking Profile

The Chardonnay was harvested by hand in March and immediately brought to the winery where the fruit underwent fermentation in stainless steel. 30% of the grapes received a brief maceration to extract aroma and structure from the skins. The Carmenère was harvested at the end of April. After assembling the blend, 40% was aged in American and French oak for 4 months.

Food Pairing

This Chardonnay is quite food-friendly due to the winemaker's light hand with the oak. An elegant partner to pork, chicken, seafood or pasta with creamy or citrus sauces, and dishes with tropical flair such as grilled shrimp & mango salsa.



Varietal Content

86% Chardonnay,
14% White Carmenère

Grape Source

Valle Central (Maipo)

Alcohol 13%

pH 3.3 g/L

Titratable Acidity 6.07 g/L

Residual Sugar 3.29 g/100ml

Suggested Retail Price \$10.99

WINE ENTHUSIAST
MAGAZINE
TOP 10 under \$10

(OOPS) WINES IS THE ONLY CHILEAN BRAND RANKED IN THE "TOP 10 UNDER 10" BY WINE ENTHUSIAST.

(Oops) 2010 Carmènère, a Chilean Wine from Central Valley, was selected in the "Top 10 under 10" ranking in the June issue of Wine Enthusiast, mainly because of its price and quality relation. A deep red wine, typical of this variety. Red fruits aromas, with hints of white pepper, spices and leather. Tasty and round palate with a long, smooth finish. The tannins are surprisingly soft and silky.

[Source: Wine Enthusiast, June 2012]

www.oopswines.com

For more information on (oops)TM wines, contact Tracey Flood (212) 362-9139 or tflood@soiwines.com

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