

Apaltagua
a top pick from Chile

FOOD & WINE

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In Chile, massive cracks scored vineyards after the February 2010 earthquake.

Chile's Heroic Vintage

As Chile's 2010 bottles begin to appear on store shelves in the United States, writer Jon Fine reflects on this remarkable vintage—interrupted by a devastating earthquake—and considers the trends shaping the country's new wine scene.

IF YOU WERE A WINEMAKER IN CHILE, lying awake in the wee hours of February 27, 2010, chances are you were thinking about the weather. Summer had been cold. Harvest was going to be several days late. This meant that, like every other southern-hemisphere winemaker, you hadn't started picking yet—not a disastrous situation, but worrisome. Maybe a week or two late, but so be it. Harvest wouldn't start until early March.

But if you were still awake that morning at precisely 3:34 a.m., any worries about the weather suddenly would have seemed inconsequential. That's when an

Jon Fine last wrote about Gary Vaynerchuk in F&W's November 2010 issue.

DIGGING OUT
Winemaking after a quake is risky—full barrels can weigh close to 500 pounds.



WINE



CHILE PICKS

2010 APALTAGUA RESERVA CASABLANCA VALLEY (\$11)

Apaltagua specializes in red Carmenère, but its tart, green-appley Chardonnay is an impressive bargain.