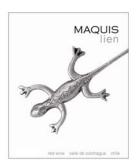
## MAQUISCALCU

## CLASSIC STYLE + YOUTHFUL EXUBERANCE TWO NEW "SUPER CHILEAN" RELEASES

MAQUIS vineyard has been in the Hurtado family for more than a century, but it was just ten years ago that the family began making wine out of its terrific backyard grapes. The family built a state-of-theart gravity flow winery and set out to make a "Super Chilean" blend using the vineyard's best red grapes.

Located in Colchagua Valley, Maquis's terroir is deeply influenced by its geographic position, as it is surrounded by two large waterways that once brought alluvial sediments from the Andes. Today, they act as pathways for cool coastal breezes that help moderate the warm Colchagua summers, contributing to the intensity and fruitiness of the wines.

2006 MAQUIS



The distinctive 2006 Maquis Lien is made from a finely tuned blend of 42% Syrah, 30% Carmenere, 12% Cabernet Franc, 9% Petit Verdot, and 7% Malbec. It is a generous red wine that reflects the character of the Hurtado family's special plot of land.

To make this fruity, concentrated, and complex wine, only the ripest grapes are picked, then sorted by hand at the winery. The Lien is barrel aged for 12 months in French oak.

In the Mapuche language, lien means "silver metal" a reference to colonial Spanish coins that were once melted to make fine jewelry.

Stephen Tanzer of International Wine Cellar awarded the '05 vintage 90 points and described it as having "excellent clarity and energy." Wine & Spirits magazine writer Patricio Tapia awarded it 92 points and called it one of Chile's "top 20 red blends."

CALCU—in Mapuche language—means "healing doctor" or "magician." And indeed, winemakers Alejandro Jofre and Ricardo Rivadeniera have created a magical "Super Chilean" blend emphasizing the diversity and distinctive flavors of Colchagua Valley.

Like the bull on the label and the young artist who painted him, Calcu is an exuberant wine with unrestrained possibility. Rather than being tied to a particular terroir, each vintage is free to reveal a new aspect of the Valley's character.

## 2007 CALCU



This vintage is an artful blend of 50% Cabernet Sauvignon, 30% Carmenère, and

15% Cabernet Franc, and 5% Petit Verdot. The mineral notes and fresh acidity of grapes from the Andean foothills combine with ripe tannins and red fruit from the center of the valley and the richness and body of grapes grown near the Pacific Ocean. The wine is lightly oaked, allowing the grapes' natural, fresh fruit character to shine.

Robert Parker's Wine Advocate, calls the '06 Calcu "an excellent value ... with surprising depth and length for its humble price."