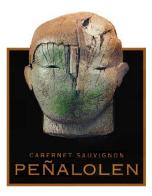
PEÑALOLÉN

Founded by Ricardo Peña and his wife Isabel, Peñalolén is a family-owned, boutique winery committed producing unique Chilean wines full of personality and verve. The wines are made by winemaker Jean-Pascal Lacaze, who is well respected for his deft hand and memorable wines. All grapes are grown and hand harvested with meticulous care to guarantee the integrity of the fruit.



2012 Estate Cabernet Sauvignon

Low yields and hand harvesting indicate the care given to this superior fruit from Alto Maipo, high upon the gravelly slopes of the Maipo Valley. These standards extend to the wine-making process, with meticulous grape selection and aging in French oak barrels for 12 months. The is wine full of red fruits and spring accents with well polished and integrated tannins.

The 2011 vintage was awarded <u>91 points</u> from *Wine Spectator*: "Powerful currant, cherry and raspberry flavors, with subtle minty notes... pepper and spice accents define the elegant finish."

2010 Cabernet Franc

Made from 100% Cabernet Franc grapes, this cool-climate Casablanca Valley wine has aromas of red currant, cherry and blueberry with hints of herb and subtle floral notes. The texture is juicy and elegant thanks to well integrated spicy tannins. The finish has red berries and spicy dried fruit. Aged in used French oak for 15 months.

<u>88 points</u>! From Stephen Tanzer's International Wine Cellar: "Juicy and tightly focused, dark chocolate flavors, a peppery echo and good length."

2013 Sauvignon Blanc

This delightful wine is made with fruit from the cool San Antonio Valley and demonstrates the promise of Chile's celebrated grape. It owes its complexity to the purity of the 100% Sauvignon Blanc fruit and skillful winemaking rather than external influences like oak. The aromas of mandarin orange and lemon zest, The succulent ripeness coupled with brisk acidity ensure a refreshing and lasting finish, making this wine a classic partner with food. Unoaked and aged in stainless steel tanks.

