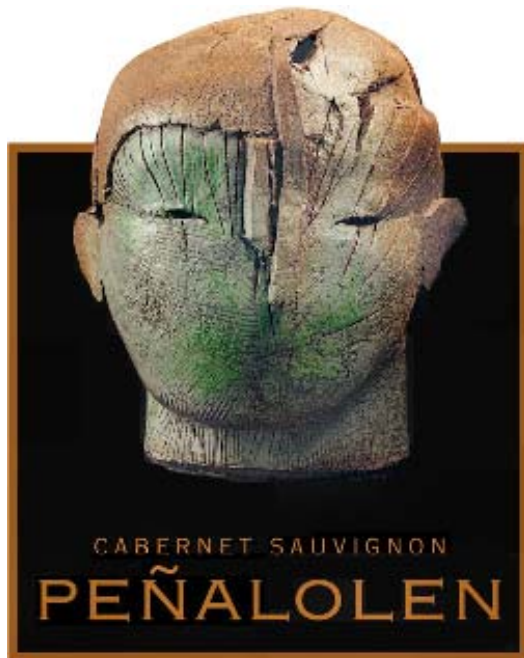


PEÑALOLÉN



2007 Estate Cabernet Sauvignon

Low yields and hand harvesting indicate the care given to the superior fruit from this single-vineyard winery located on 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. Made from a blend of Cabernet Sauvignon, Merlot, and Cabernet Franc this is a complex and velvety wine with a soft structure, spicy tannins, and a fruity finish. *The Wine Spectator* enthusiastically described the prior vintage as “rock solid” and gave it 90 points.

2007 Sauvignon Blanc

This delightful wine is made from fruit from the cool Limari 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, such as oak. The aromas of mandarin orange and lemon zest, with an underpinning of ginger, harmonize nicely with ripe tropical and citrus flavors. The succulent ripeness coupled with brisk acidity ensure a refreshing and lasting finish, making this wine a classic partner with food. Aged in stainless steel tanks.

PEÑALOLÉN was founded by vineyard owner Ricardo Peña and his wife Isabel with the objective to produce 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 in producing memorable wines. All grapes are grown and hand harvested with meticulous care to guarantee the integrity of the fruit, and picked early in the morning when the weather is coolest. Peñalolén is a family-owned, boutique winery committed to making wines of distinction.

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