



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

CLOS APALTA BY LAPOSTOLLE

Clos Apalta 2007

GENERAL CLIMATE CONDITIONS OF COLCHAGUA VALLEY

Apalta is located at 170 Kilometers South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other and are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine and the river has a cooling influence on the climate.

Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as Semi-dry Mediterranean; with a winter only rainy season and a long dry summer season. Rains are highly concentrated during the winter reaching over 700 mm on average. During the growing season (Oct-April), we have beautiful days and warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. There are cool breezes in the afternoons and the night-time temperatures are cold. We benefit from a wide temperature fluctuation between night and day; which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

THE SOIL

There is much diversity in the soil, and our Clos Apalta comes from hillside colluvial granitic soils, lightly textured with layers of clay.

VINTAGE CONDITIONS IN 2007

We had an outstanding harvest in 2007: just the right combination of factors to maintain balance and award great character to all of our wines and in Clos Apalta in particular. The wines have beautiful balance, good levels of acidity, deep color and very elegant fruit with velvet-like tannins. Spring-summer in 2007 brought cooler temperatures, causing a delay in the fruit set. Good temperatures by the end of Summer allowed an extension of the season. In March, with the beginning of Autumn, we continued to enjoy great conditions: the right luminosity and temperature allowed us to wait patiently for the perfect phenolic maturity.

WINEMAKING

Our winemaking philosophy is to respect the purity of the fruit that comes from our very best blocks in Apalta. A truly hand crafted wine, we nurture our vines and attend to every detail to preserve the potential of the grapes. We hand harvest the fruit very early in the morning in small cases. The grapes are 100% hand destemmed in our Clos Apalta Winery so we maintain complete control of the quality. We fill our French oak tanks by gravity. Then nature does its work, allowing native yeasts that slowly ferment the must into wine with temperature control less than 28°C. Manual pigeages during the fermentation and skin contact is done depending on the variety. We rack the young new wine straight into 100% new French oak barrels by gravity. Malolactic-fermentation happens in barrels, where the wine stays for 24 months, ageing patiently. The wine is bottled by gravity without any treatment or filtration.

TASTING NOTES

Color: Deep purple red color.

Nose: Intense and complex, with different layers of aromas such as spices, black and red fruit, herbs and mineral touches of led pencil.

Palate: Elegant balance with velvety and well defined tannins, that evolve towards a concentrated mid palate that is filled with juicy tannins followed by a very long persistence.

Service and Food Pairing: Open and leave to breathe for a couple of hours or carefully decant for minimum 1 hour and enjoy at room temperature; 16 to 18°C (60 to 65°F). Ideal companion for game, lamb, and entrecote fillet. Also good with rich cocoa chocolate deserts.

*A world class Blend in
the Bordeaux tradition.
The earth offers it up and
we respect the gift.*

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LIMITED RELEASE

CLOS

Apalta

ESTATE BOTTLED

Clos Apalta 2007

BY THE NUMBERS

APPELLATION

Region/District: Colchagua Valley, Chile.

Grape Variety: 61% Carmenère; 24% Cabernet Sauvignon; 12% Merlot; 3% Petit Verdot.

VINEYARD

Climate data: Average Max Temp: 23°C; 74°F
Average Min Temp: 7°C; 45°F
Average Rainfall: 760 mm

Vineyard

Management:

Organic and Biodynamic vines management under process of certification by Ceres (Germany).

Carmenère and Cabernet Sauvignon

Pre-floxera old vines (60 to 80 years) not grafted.

High density plantation: 5.400 to 6.666 pl/hectare.

Yields: Average 2.000-3000 Kg/ha – or 830- 1.300 Kg/acre.

Leaf removal and green harvest to fine tune yields.

WINEMAKING

Grapes Selection: 100% hand de-stemmed in our Clos Apalta Winery.

Fermentation: 100% Wild yeast in French oak small tanks.
Skin contact up to 5 weeks.

AGEING

Ageing: 100% of the blend in 225 lts new French oak barrels for 25 months.

Coopers: Saury, Taransaud, Seguin Moreau, Demptos, Sylvain and Radoux. Medium toast mainly.

Fining and filtering:

Not fined, cold stabilized or filtered.

PRODUCTION

Date of Bottling: 16 to 18 of July 2009.

Cases produced: 4.538 cases of 12 bottles.

AWARDS AND ACCOLADES

Wine Spectator	Wine and Spirits	Wine Enthusiast
1997: 91	1997: 94	1997: 93
1999: 92	1999: 94	1999: 94
2000: 94 TOP 3	2000: 92	
2001: 95 TOP 2	2001: 94	
2002: 93	2002: 94	2002: 92
2003: 94	2003: 92	2003: 94
2004: 93		2004: 91
2005: 96 TOP 1	2005: 94	2005: 94
2006: 94		

Expovina Switzerland
Gold Medal and overall winner
of the Chilean Wines section

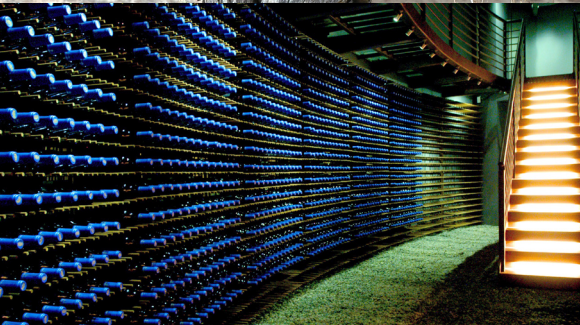
Steven Spurrier
2007: 18,5/20
la CAV Wine Guide
Best Icon Wine

Clos Apalta 2005 - #1 wine in TOP 100 Wine Spectator


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www.lapostolle.com



*"I felt in love with Apalta.
Unique geography, climate and old vines
that are not grafted. I was amazed to
see the potential that lay hidden in this
incredible place: it came to reality with
the creation of Clos Apalta".
Alexandra Marnier Lapostolle,
Founder and CEO.*