

SANTA RITA ESTATES

HARVEST REPORT CHILE 2018 – 2019

Summary

The 2019 vintage is the **result of a harvest free of events that could have harmed the quality of the fruit, but with slight reductions in yields.**

The 2018–2019 season began with a spring that was warmer than average and had little rainfall throughout the maturation period, which allowed for good ripening of sugars, colors, and tannins with optimal health conditions. The decrease in precipitation during the winter resulted in slightly lower yields. At the same time, the high temperatures in late January and early February demanded greater care to prevent dehydration in the fruit.

Climatic Variables

Characteristics of the 2018–2019 season:

Rainfall

Winter rainfall (May through September 2018) was less than the historic average and that of the previous season, and therefore, the spring of 2018 began with less water in the soil, generating a possible water deficit early in the season, prior to the processes of budbreak and flowering, which somewhat explains the reduction in yields at harvest.

Precipitation in mm (comparison of historic average, accumulation of May–September in the 2018 and 2019 vintages)

Precipitation (mm)	Historic Average	2017	2018	% Var 1	% Var 2
	May-Sep	Accum. May-Sep	Accum. May-Sep	2019/Hist	2019/2018
Ovalle	160.2	302.1	61.8	-61.4%	-79.5%
Leyda	262.4	335.5	224.2	-14.5%	-33.2%
Casablanca	287.2	406.9	196.4	-31.6%	-51.7%
Pirque	224.3	273.2	192.0	-14.4%	-29.7%
Buin	194.0	243.5	154.0	-20.6%	-36.8%
Alhué	240.1	341.5	173.1	-27.9%	-49.3%
Palmilla	385.7	488.3	276.5	-28.3%	-43.4%
Apalta	477.7	635.9	374.0	-21.7%	-41.2%
Pumanque	315.2	482.3	176.6	-44.0%	-63.4%
Molina	534.5	623.4	497.3	-7.0%	-20.2%

Precipitation in mm (comparison of historic average, accumulation of October–April in the 2018 and 2019 vintages)

Precipitation (mm)	Historic Average	2017-18	2018-19	% Var 1	% Var 2
	Oct–April	Accum. Oct-Apr	Accum. Oct-Apr	2019/Hist.	2019/2018
Ovalle	9.8	4.8	3.2	-67.5%	-33.3%
Leyda	64.3	66.4	60.4	-6.1%	-9.0%
Casablanca	56.3	58.9	42.2	-25.0%	-28.4%
Pirque	76.6	67.8	19.7	-74.3%	-70.9%
Buin	52.9	2.8	11.6	-78.1%	314.3%
Alhué	100.1	36.0	27.3	-72.7%	-24.2%
Palmilla	69.5	85.6	26.2	-62.3%	-69.4%
Apalta	95.2	91.9	82.8	-13.0%	-9.9%
Pumanque	73.6	50.9	22.9	-68.9%	-55.0%
Molina	130.0	107.9	52.3	-59.8%	-51.5%

There was no precipitation during the ripening period, which enabled us to harvest very healthy fruit without problems of oidium (powdery mildew) or botrytis.

Temperature

The average maximum and minimum temperatures in the spring were higher than the historic temperatures in all of the zones, which ensured good weather conditions during budbreak, with the exception of the vineyards in the south, especially in Colchagua, where the maximum temperature for October was lower than the historic temperature.

Heat summation (DD) for October 2018 through March 2019 at the Palmilla and Pumanque properties was lower than the historic average. The rest of the properties recorded a slight increase in degree days, and Ovalle and Leyda showed the highest increase.

Palmilla and Pumanque experienced a cool spring and had a lower heat summation in October and November. The rest of the properties recorded higher values.

Ovalle and Buin had a warmer ripening period. This enabled the fruit to complete veraison and maturation, although there were some specific problems. January and February in the coastal zones (Leyda, Casablanca and Pumanque) were cooler. The situation was similar in Apalta, Palmilla, and Alhué, which had lower heat summations in these months with respect to the historic figures.

The high maximum temperatures in late January and early February (with more than 30° for 4–5 hours on average) resulted in some dehydration in the fruit, primarily in the Merlot.

Heat Summation (comparison of historic averages, accumulated harvest 2018 and 2019, October to March)

TOTAL GDD	Historic Average Oct–Mar	2017–18 Accum. Oct–Mar	2018–19 Accum. Oct–Mar	% Var 1 2019/Hist	% Var 2 2019/2018
Ovalle	1,407	1,452	1,471	4.5%	1.3%
Leyda	1,040	1,036	1,082	4.0%	4.4%
Casablanca	1,183	1,174	1,203	1.8%	2.5%
Pirque	1,441	1,446	1,475	2.4%	2.1%
Buin	1,510	1,485	1,532	1.4%	3.1%
Alhué	1,667	1,666	1,683	0.9%	1.0%
Palmilla	1,794	1,697	1,698	-5.3%	0.1%
Apalta	1,674	1,606	1,686	0.7%	5.0%
Pumanque	1,544	1,547	1,448	-6.2%	-6.4%
Molina	1,524	1,467	1,523	0.0%	3.9%

Spring heat summation (comparison of historic average, accumulation October and November in the 2018 and 2019 vintages)

SPRING GDD	Historic Average Oct–Nov	2017–18 Accum. Oct–Nov	2018–19 Accum. Oct–Nov	% Var 1 2019/Hist	% Var 2 2019/2018
Ovalle	340	384	393	15.7%	2.3%
Leyda	225	235	266	18.4%	13.5%
Casablanca	256	247	298	16.6%	20.5%
Pirque	324	311	362	11.7%	16.4%
Buin	344	340	377	9.5%	11.0%
Alhué	397	402	432	8.8%	7.3%
Palmilla	448	399	439	-1.9%	10.1%
Apalta	414	376	435	4.9%	15.6%
Pumanque	347	347	321	-7.5%	-7.7%
Molina	325	299	335	3.3%	12.0%

Summer heat summation (comparison of historic average, accumulation of January and February in the 2018 and 2019 vintages)

SUMMER GDD	Historic Average Jan–Feb	2017–18 Accum. Jan–Feb	2018–19 Accum. Jan–Feb	% Var 1 2019/Hist	% Var 2 2019/2018
Ovalle	574	572	615	7.0%	7.4%
Leyda	442	432	430	-2.7%	-0.6%
Casablanca	500	512	490	-2.0%	-4.3%
Pirque	612	613	614	0.4%	0.3%
Buin	613	598	653	6.6%	9.3%
Alhué	678	653	674	-0.7%	3.2%
Palmilla	712	663	678	-4.7%	2.3%
Apalta	671	644	661	-1.4%	2.7%
Pumanque	639	636	594	-7.0%	-6.6%
Molina	647	647	652	0.7%	0.8%

Relative Humidity

With respect to relative humidity, Ovalle recorded 10% more than the historic in the driest month, and did not drop below 44%. In the coastal area in the central zone, the warmest months were 8% higher than the historic 30%. In Leyda and Casablanca were both close to the 44% historic. In Colchagua, Apalta was similar to the 22% historic, and Pumanque was 5% lower than the historic 32%. Farther south, in Molina, they recorded 3% higher the 22% historic during the warmest months. These conditions generally made it possible to reach good health conditions in the vineyards, while placing greater attention to the water conditions of the vines.

Frosts

There were no significant frosts at our properties at Casablanca, Pumanque, Molina, or Pirque, and therefore there were no losses in yields.

Vineyard Growth and Phenological Stages

This season was characterized by balanced plant growth in the vineyards overall. The phenological stages were generally shorter, particularly flowering and veraison, primarily due to a greater accumulation of degree days during these periods.

The season began with **budbreak** in the Ovalle zone 10 days later in the white varieties and 5 days early in the reds. In the coastal zone (Leyda), budbreak began 3–6 days later with the Pinot Noir, and Casablanca began 1 week early. In the central zone, budbreak in Alto Jahuel was later than in the previous year in the hillside blocks and earlier in the flat sectors. Further south in Colchagua, budbreak began 5–7 days later in Apalta, and in Pumanque, near the coast, it was 15 days late for red varieties and 6 days late for whites. In Molina, the white varieties underwent budbreak 3–4 days early.

Flowering took place in Leyda on a date similar to that of the previous season, while Casablanca was 5–10 days early and finished earlier in the red varieties than in the whites. In Alto Jahuel, flowering was 7–10 days later and lasted 7–12 days longer than in the previous season. Apalta's dates were similar (just 2–3 days earlier) than in the previous year. Flowering in Pumanque was complete 8 days early in the reds and a week early in the whites, with a duration of 3 days less in reds and 2 days less in whites. Flowering in Molina began on a similar date as the previous year and took 8 days longer to complete.

Veraison came a week early in Leyda and Casablanca. In Casablanca, veraison was faster in reds than in whites. In Alto Jahuel, it began on a similar date as last year, but finished 7 days sooner. Apalta was 10 days earlier and lasted 12 days less than in the previous season. Pumanque was 4 days early in reds and 7 days early in whites with a duration of 28 days for reds (similar to the previous season) and 4 days early in whites. In Molina, it began 5 days later than in the previous season and lasted 2 weeks longer.

Ripening and Harvest

The accumulation of sugars (physiological load) was detained in the central zone in early March with an average temperature of 18.1°C between September and February, and potential alcohol of 13.3%/vol., 3–4 days later than in the previous season which had an average temperature of 17.8°C during the same months and potential alcohol of 12.8%/vol. This means that the 2019 season had a later stop date.

This is related to a 10-day delay in the onset of harvest. It concentrated the harvest of the whites and caused some overlap with the first harvests of the early reds. The Brix increased slowly along with the pH, while the acidity also dropped slowly.

The harvest was completed a little earlier than expected in early May, and the last lots for Late Harvest wines were picked in mid-May.

In terms of results of the 2019 harvest, yields were lower than the previous season, mainly related to fewer berries per bunch.

Wines

Leyda Valley

Pinot Noir: The Pinot Noir harvest date was earlier than normal this year, and we obtained grapes with good natural balance between acidity and sugar. The wines have good color, with notes of spices and red fruits such as sour cherries on the nose. They have good structure on the palate with a strong sense of juiciness from the refreshing acidity and a tannic load that makes us believe these wines will age well.

Sauvignon Blanc: The wines show great balance and freshness. They are intense in aromas of citrus, gooseberries, and tropical fruit with a saline-like backdrop on the palate that promises good development.

Limarí Valley

Chardonnay: The harvest was 10–15 days early, depending on the sector. The grapes achieved an interesting profile of fresh fruit and maintained good acidity levels. This is a great year for this variety, and the wines have intense noses, dominated by elegance. The palates have great weight and are long, with saline flavors within balance.

Syrah: The lower load this season and the higher heat summation resulted in an earlier harvest and highly concentrated fruit. In Limarí, this variety always impresses with its depth and intense color, and this year is no exception. Classic notes of black olives, ash, and violets on the nose. The palate is concentrated, with good structure and balance.

Casablanca Valley

Sauvignon Blanc: We see a very favorable condition in Casablanca because there is a certain unevenness in the grapes, which allows us to find differences in ripeness that delivers different profiles at the same time, resulting in a pleasing complexity. The wines show tremendous concentration and aromatic richness.

Alto Jahuel, Maipo Valley

Cabernet Sauvignon: The great diversity in this vineyard allows us to see a range of results in this variety. If we begin with the old vineyards on the alluvial terrace, we can say that it was an exceptional season. Although the colors are not as intense and deep as in past years, the wines have great weight on the palate, perfectly ripe tannins, and good balance, resulting in a tremendous, peerless elegance on the palate.

We find a different typicity on the hills. It was a good year for these grapes, *especially* those from the highest parts of the vineyard. Here we find deep and intense colors and palate with reactive, vibrant tannins.

Cabernet Franc: Intense wines with tremendously rich aromas of red fruits such as cherries with floral and graphite notes. These are wines with great structure, firm tannins, abundant intensity, and a surprising delicacy.

Apalta, Colchagua Valley

Syrah: This year we aimed for an earlier harvest for our Syrahs from Apalta, seeking more freshness and more expressive noses. The results were interesting, with intense violet color and aromas that lean toward blue fruits such as blueberries, but with a floral profile as well. The palates present good weight with fine but firm tannins, with good acidity and juiciness.

Carmenere: The Carmeneres are very good this year. The colors are intense and deep, and the profile of the wines leans toward herbs and spices. We find a lot of black pepper, bay leaf, cedar, and red fruit. The sugars remained moderate toward the end of the ripening period and gave us wines with good balance of sugar and acidity. This is a vintage with very good ripeness, a fresher, broader style, and smooth tannins.

Pumanque, Colchagua Valley

Excellent results in general for this property across the different varieties.

Syrah: Our coastal-most Syrah, and the profile shows it. We find very interesting results and a fruit profile that totally turns toward spicy and floral, with notes of black pepper, herbs, and violets. The palate is fresh and long.

Cabernet Franc: The wines have good color, although somewhat inferior to those of previous years. We obtained wines with notes of herbs, graphite and red fruits, tremendous mid-palates, and firm tannins.

Merlot: We saw good balance in the distribution of the fruit from the beginning of the season, and this is reflected in the final results of the wines. Excellent colors, which are sometimes difficult to achieve in this variety. Good natural balance in the grapes, resulting in a profile of red fruits with notes of raspberries, strawberries, and a bit of herbs. Fresh acidity and fine tannins on the palate.

Maule Valley

Carignan: Maule also had a winter with less rain, which limited the growth considerably this season. The yields were very low, and ripening was approximately 3 weeks early. The resulting wines show intense color and fresh red fruit recalling raspberries and sour cherries on the nose. The palate is dominated by its high acidity, resulting in a flavorful, juicy wine with firm tannins and good grip.

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