



The 2020 vintage is going to be a well-remembered season as it was marked by one of the warmest seasons in recent years, but also for other unexpected reasons of major historic propensity as well.

COASTAL MAIPO VALLEY

In particular, in the Maipo Valley, the average maximum temperatures have been higher than usual. In addition to this, we had a very dry winter and severe drought with an average winter rainfall of only 85 mm, about a third of the average of the last 5 years and much less than the historic average of close to 400mm. At least I don't remember a year as dry as this one. Although at Viña Chocalán we are in a coastal sector with more moderate temperatures, it was not the exception. Unlike other areas, the vineyard has sufficient water supply to go through this season without problems. From a sanitary perspective this far, the grapes have arrived in excellent condition, both the whites and reds. It has not been a difficult season in this regard. In this context, and already with approximately 50% of the grapes harvested, some conclusions can be drawn.

Regarding white varieties, specifically in Valle del Maipo, the challenge was not to lose acidity and avoid loss of fresh fruit or have very over-ripe aromas due to sun overexposure. In this sense, the viticultural team did a great job in the management of canopies, avoiding excessive defoliation, which combined with precision irrigation management avoided dehydration or early defoliation. Ripening of the Sauvignon Blanc grapes in this valley was slower than expected - slower than the 2017 season, which was very similar to this season temperature-wise. For the rest of the white varieties, such as Chardonnay and Viognier, we harvested approximately a week and a half earlier than usual.

With finished fermentations, what can be concluded for this season is that the wines show more smoothness on the palate and an aromatic profile towards the more mature / citrus fruit, balanced with good acidity.

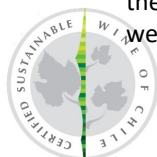
In red varieties, if it has been a very early harvest - as of March 31 practically all the early varieties such as Pinot Noir, Merlot and Malbec were practically all harvested, while Cabernet Sauvignon has been different. Normally in this region we start the harvest of Cabernet Sauvignon the first or second week of April. This year almost everything was harvested during the last week of March, with the exemption of the fruit oriented to the Gran Reserva and Vitrum tiers, which were harvested the week of April 6th.



Fernando Espina
Chief Winemaker



Chocalán Vineyards
Maipo Valley





In general, and the strange thing, or rather the interesting thing, is that we have not had dehydrations despite the intense heat, in the red varieties the alcoholic degree did not shoot up and the acidity was not lost. Yields fell significantly, almost 30% in some Cabernet Sauvignon lots. On average, in reds the decrease so far is around 15-20%, which translates into reds with a good concentration of color and structure. The curious and exciting thing at the same time is, that the wines show an aromatic profile of fresh fruit less voluptuous on the palate, but elegant with a good balance. The challenge in the winery has been extractions, avoiding aggressive tannins since obviously an early harvest due to high temperatures means a delay in phenolic maturity.

SAN ANTONIO VALLEY

For the San Antonio Valley, this year has been very challenging, there are many vineyards that are dry-farmed — watered only with rainwater — and this year it practically did not rain.

For our San Antonio Valley vineyard in Malvilla, it was a very early season, considering that it is one of the latest areas within the valley. Normally the grapes are harvested during April, and as of March 31 all the fruit was harvested, with the exception of our cool climate Syrah which finished its harvest on April 16th. Yields for both reds and whites dropped an average of 30%. As for the wines, currently almost everything is fermenting, and given the lower yields the musts are showing a very good concentration and aromatic expression, with acidity never being a problem in this vineyard - even in years like this one - due to the proximity to the sea.

THE COVID-19 FACTOR

To finish this report, I cannot fail to mention how difficult it has been to live and work with the tremendous challenge of the COVID-19 health problem. Although we have supposedly not yet entered the hardest stage of this pandemic as a country, we have had to create and execute an unprecedented contingency plan in order to first ensure the health of our team and collaborators, and secondly the quality and consistency of the wines. This shows the tremendous commitment and dedication of the team, in order to be able to finish this 2020 vintage without prob-ems. The owners and management will be forever grateful for this truly admirable deed in extremely challenging times.

CONCLUSION

Fortunately, and almost as if Mother Nature suspected that we would be facing an unforeseen situation, it gave us a hand with early maturity of the vines. The harvest finished on April 16th with Maipo Valley 's Carmenère and Mavilla`s Syrah.



FERNANDO ESPINA
Chief Winemaker

Viña Chocalan vineyard and winery workers working during COVID-19 pandemic to guarantee the finishing of the harvest.



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