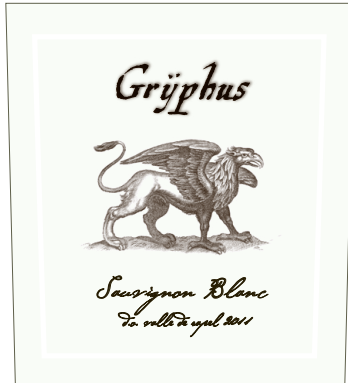


Gryphus



2012 Sauvignon Blanc D.O. VALLE DE RAPEL

WINE INFORMATION

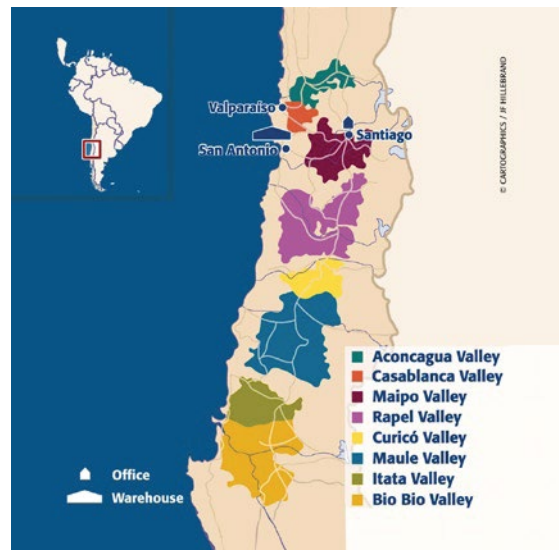
Gryphus is made from grapes sourced from Rapel Valley, an area which is characterized for having clearly defined seasons with cool, rainy winters, and warm summers with high daytime temperatures moderated by cool nights. Thanks to the exceptional exposure to the sun and dry summers, the grapes can ripen fully.

- D.O. Valle de Rapel.
- Grapes come from the renowned “Los Lingues” vineyard, which is 2000 feet above sea level. The climate is heavily influenced by the Pacific Ocean and the Andes Mountains. The vineyard also receives strong trade winds, which ensure ventilation and slow, even ripening.
- Careful maceration and temperature-controlled fermentation help capture fresh aromatics and create a mineral, complex wine.
- Vineyards are hand-picked for quality control.
- The wine is named for the *Vultur Gryphus*, the national symbol of Chile, and the largest land bird in the southern hemisphere.

Winemakers Notes

My challenge is to find micro-terroirs that reflect the personality of the wines that I want to make. I pick by lot and establish what each will bring to the final blends. It takes a lot of micro-management, but the results make it worthwhile.

A. Caballero, *winemaker*



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