

VQM

2002 MAIPO VALLEY, CHILE

Name Story VQM is named for Viña Quebrada de Macul, the special estate in the foothills outside Santiago where the grapes for this complex wine are grown.

Vineyards and Winemaking 15–30 year-old vines on gravelly soils in the historic Macul region on the slopes of the Andes Mountains. Extended maceration and up to 4 weeks of total skin contact. Bottled unfiltered after aging for 18 months in French oak (15% new).

Grapes 88% Cabernet Sauvignon, 7% Merlot, 5% Cabernet Franc. Picked: April 2002.

Tasting Notes *Aroma:* Mulberry, cassis and a touch of mint. *Taste:* Vibrant blackberry and cassis with a full, rich texture, ripe tannins and a lasting finish.

Drink by Date Now through 2013.

Winemaker *Jean-Pascal Lacaze.* Jean-Pascal was raised in a winemaking family in Bordeaux and worked at a number of properties in St-Emilion before moving to Chile to work at the famed vineyard, Clos Quebrada de Macul. Jean-Pascal Lacaze says, “There is a difference between our Cab and the other Maipo Cabs just as there is difference between Merlot from St-Emilion and Pomerol.” This difference, he explains, is the softness of the tannins compared to other overpowering, muscular Maipo reds.

Reviews

VINOGRAPHY

9-9.5 out of 10 pts. “Medium ruby in color, this wine has a nose of bright black cherry fruit with a beautiful note of roasted figs and smoked meat. In the mouth it is velvety with soft, smooth tannins and rich, juicy dried cherry, espresso, black cherry, and cassis flavors that are perfectly dry and poised with great acidity. This wine is aging beautifully and will clearly develop more in the next 5 or more years. Lovely.”—Alder Yarrow

