

## *Harvest 2009 by Maria Lux Marin*

In general, the 2009 harvest was quite difficult and complex with its positive and negative implications, as follows:

- Climatic conditions were quite good: virtually no frosts or rainfall, coupled with warm temperatures during the growth season. This gave way to a two-week premature harvest.
- These sunny conditions were responsible for very healthy fruits, without fungi; however, it did require us to work a lot on canopy management to protect the fruit and avoid damage to the freshness and acidity of the grapes.
- As you already know, these conditions produced much higher yields with the consequent winery reception/handling problems. This, as far as I know, occurred in most of Chile. These higher yields, we noticed, were expressed by larger-than-usual bunches and berries' sizes.
- Another consequence was "millerandage" most probably due to physiological reasons; the smaller berries showed dehydration especially affecting Sauvignon Blanc and Pinot Noir.
- As you know, Casa Marin had always exhibited extremely low yields; the higher yields did not affect our quality, on the contrary, the wines are showing most interesting aromatic intensity, good acidity and, in general, good equilibrium, both our whites and reds.
- Standing out this year will be our white varietals; special mention, I believe, will be the Sauvignon Gris and Syrah which should be the best, so far.