

## *Harvest 2010 by Maria Lux Marin*

As a result of the cold year, the total production of Sauvignon Blanc in the San Antonio Valley decreased with approximately 25%. The frosts that took place in spring and autumn provoked an important production loss. In general, the Sauvignon Blanc was harvest in the beginning of April and the Syrah was extended through the end of May.

### Rainfall – San Antonio Valley

The average rainfall in San Antonio was 315mm of which 24% of this rainfall was centered in winter, although rainfall was registered during September and November.

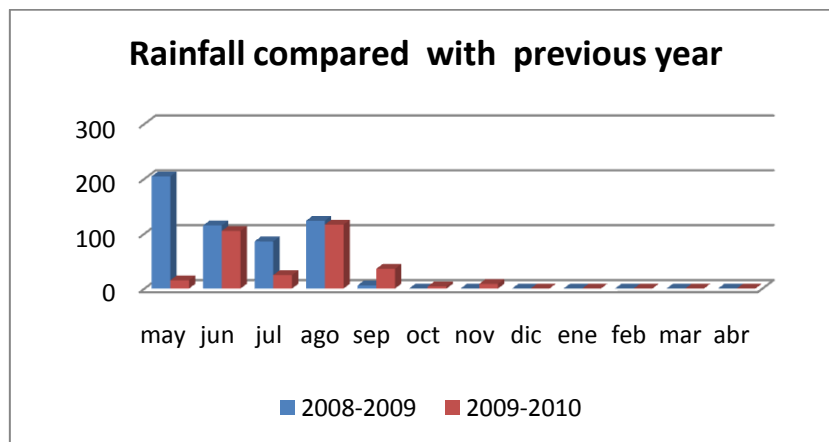


Table 1.1 – Rainfall compared with previous year, informe de vendimia 2010

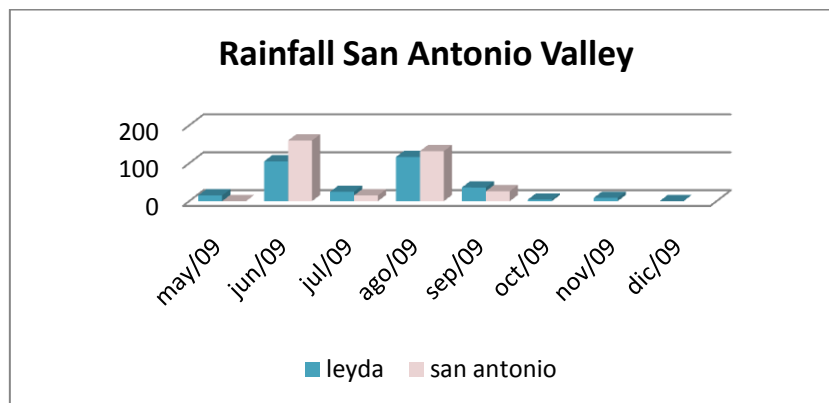


Table 1.2 – Rainfall San Antonio Valley, informe de vendimia 2010

### Temperatures – San Antonio Valley

During the year the average minimum temperature was 2°C lower in the San Antonio Valley than in the Leyda Valley. Also, it can be noted from the graph below, that in March and April, the temperatures dropped significantly, which caused the problem of frost in autumn. Last year's maximum temperature was approximately 20°C in May and 16°C-17°C during the winter time. This year, as shown in the table 1.4, those temperatures were much lower. The hottest month was January with a temperature of 25°C.

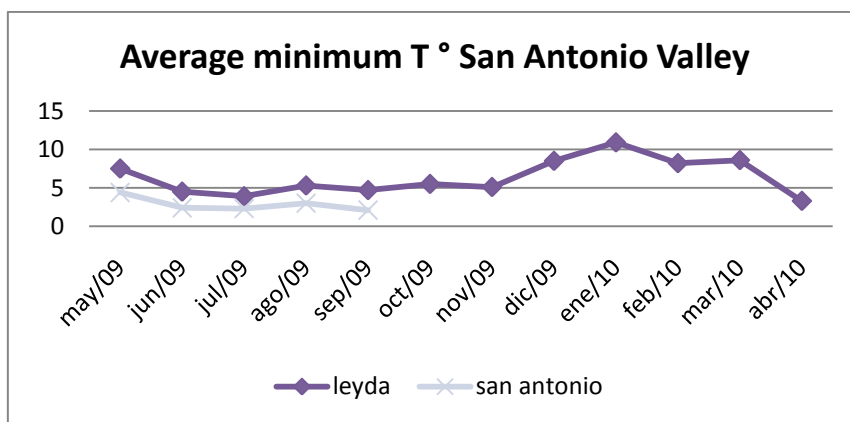


Table 1.3 – Average minimum T° San Antonio Valley, informe de vendimia 2010

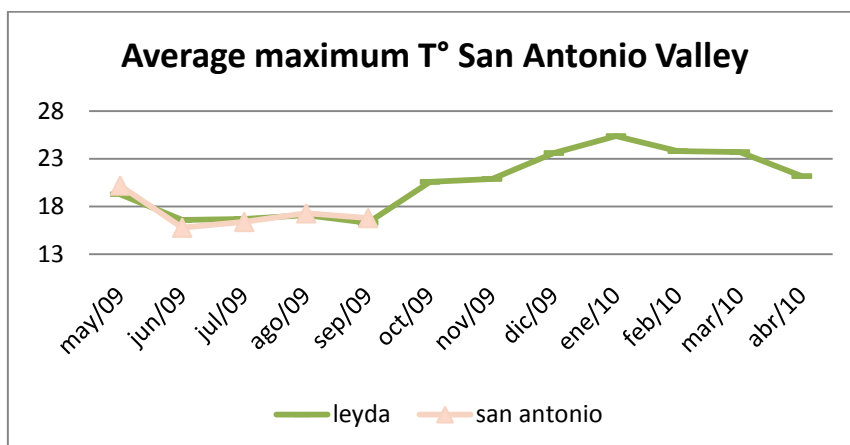


Table 1.4 – Average maximum T° San Antonio Valley, informe de vendimia 2010

## Viña Casa Marin

Harvest 2010 was marked by a very cold spring with extreme frosts. This year, the frost came very late in the season, namely in November, which completely destroyed some parts of our vineyard. In some blocks, the vines were completely burned; others faced a significant degree of damage. In total, our production of 2010 has decreased with 50% compared to 2009, a very big loss, especially for a small vineyard like ours. Other years this loss was only a 10% – 15%. As a result, we lost our complete production of Gewurztraminer and great part of our Riesling. The summer was dry without rain, and therefore, the fruit arrived in optimal conditions and very healthy, at our winery.

Another big disaster that marked our 2010 harvest was the earthquake in February. Although the earthquake did not leave many damages in the vineyard, it did left its marks in the construction of the winery, the roofs, vessels and barrels. The earthquake only affected the economical part of Casa Marin, but did not affect the quality of our wines.

The harvest arrived in an odd way regarding the maturity; it was a pretty erratic and difficult harvest for the same reasons as mentioned above, but it was exceptional good in terms of quality, with its proper characteristics of a cold year, namely; low yields per hectare, intense and deep colors on the reds, very typical fruity aromas, extremely fresh flavors, high minerality and well balanced with a great structure, complex and elegant. In general, all those characteristics can be found in all of our 2010 vintage wines.