

GOLD MEDAL WINE CLUB

# Taste the Adventure!

Chile





**DESPITE ITS POLITICAL UPS AND  
DOWNS, CHILE'S WINE-PRODUCING  
INDUSTRY CONTINUES TO OFFER  
INCREDIBLY-CRAFTED WINES THAT HAVE  
MADE IT SOUTH AMERICA'S FOREMOST WINE  
PRODUCER FOR THE PAST TEN YEARS.**

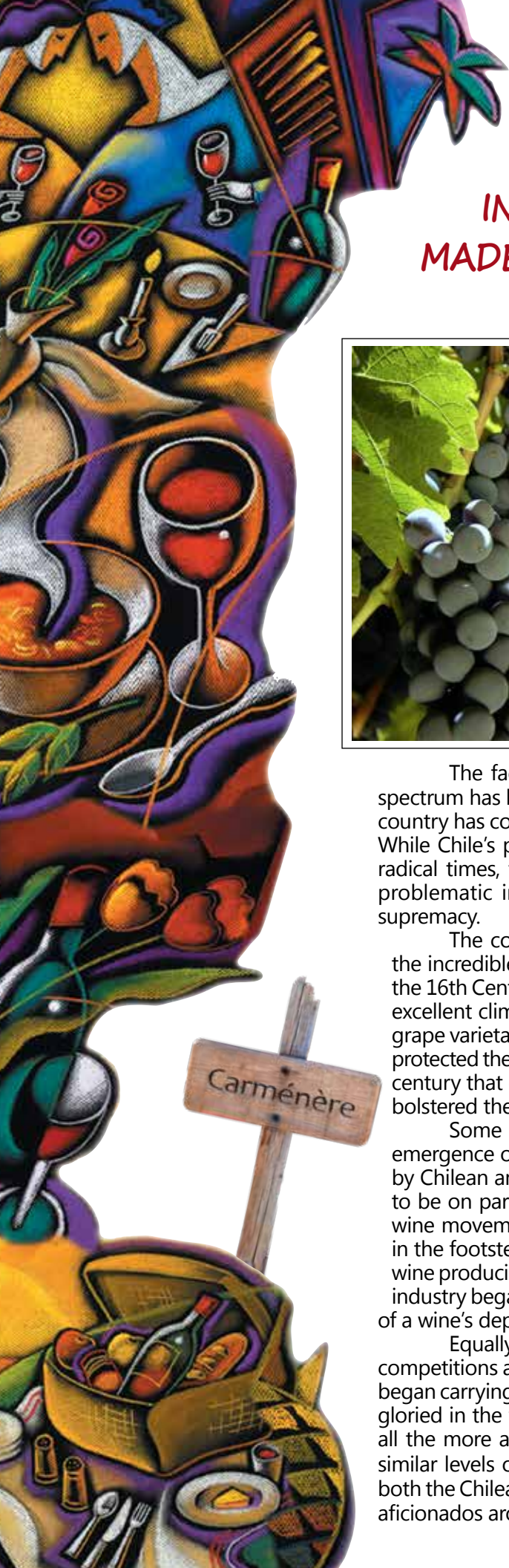


The fact that Chile has become a major player in the international wine spectrum has been well documented and the narrow, elongated South American country has continued its ascension to the top rung of wine-producing countries. While Chile's present-day political atmosphere reminds one of earlier turbulent radical times, the Chilean wine industry seems perfectly suited to endure such problematic incidents and continue its march toward South American wine supremacy.

The country has many notable aspects in its favor. First and foremost is the incredible weather and soil that exist throughout the country. First noted in the 16th Century by Catholic missionaries following the Spanish Conquistadores, excellent climate and loose, rocky soils provided a naturally perfect setting for grape varietals to prosper. The country's natural borders of high mountains also protected the vines from the dreaded phylloxera outbreaks of the mid-nineteenth century that dominated Europe and led to an influx of French winemakers that bolstered the country's then fledgling wine industry.

Some four decades ago, the modern Chilean wine industry began its emergence onto the world wine stage. Large amounts of capital were invested by Chilean and foreign interests and the country's agriculture was modernized to be on par with other top rung wine producing countries. This "New Wave" wine movement included a large number of small entities intent on following in the footsteps of successful small producers in California and other emerging wine producing countries. New areas for growing grapes were established as the industry began its pivotal approach toward establishing terroir as the expression of a wine's depth and pedigree.

Equally important was the world's acceptance of Chilean wines, both in competitions and in the worldwide wine market. Restaurants and fine wine shops began carrying and featuring Chilean varietals while the demanding general public gloried in the fact that the price/value relationship of Chilean wines made them all the more attractive. The country did its part and tightened its wine laws to similar levels of other top wine producers. The overall affect was a win-win for both the Chilean wine industry and the rapidly developing legion of Chilean wine aficionados around the globe. This celebratory period has continued unabated





and shows no signs of wearing thin. Exports have continued to increase over the past decade and new wineries and continuing investment have seen the Chilean wine business continue to expand.

Consumers have been the real beneficiaries of this continued progress and have responded by making a number of Chilean producers their favorites.

It is our pleasure to feature Chile in our *International Wine Club*. Enjoy!

### REGION SPOTLIGHT: COLCHAGUA VALLEY

This beautiful valley is considered Chile's dream area for wine production. Seventy miles at its widest, it stretches southeast to northwest, the Colchagua Valley is cooler than the Maipo Valley but still offers a Mediterranean climate. Much newer as a top wine-producing area, it is dominated by the Tinguiririca River that brings with it, clear meltwater from the Andean peaks along with silts and clays that form ideal land for vineyards. It had been compared to Napa Valley for its beauty and quality of wines and stands to become Chile's most important wine producing area for ultra-quality wines.

### REGION SPOTLIGHT: MAIPO VALLEY

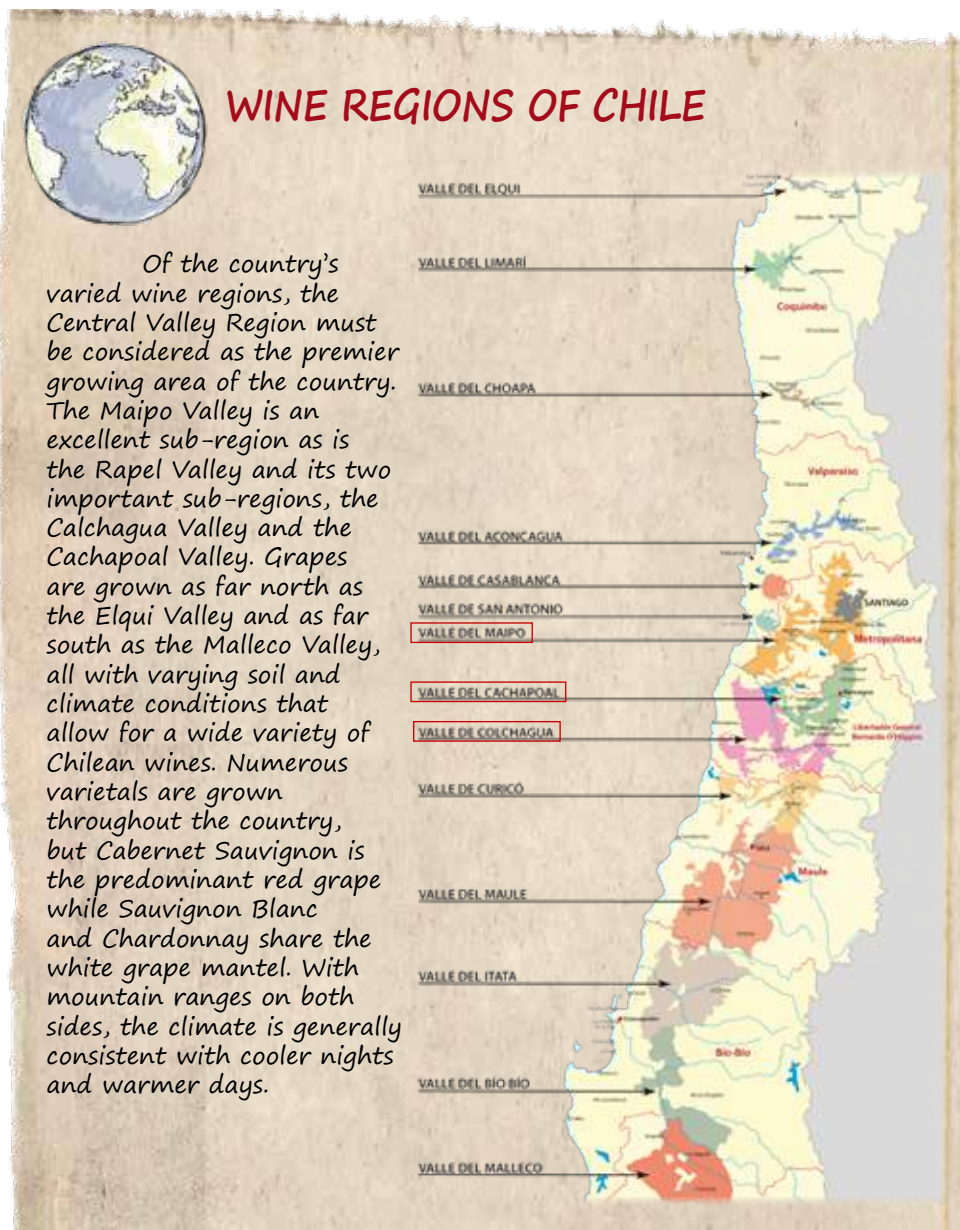
Located closest to the Chilean Capitol of Santiago, the Maipo Valley is considered the birthplace of the modern Chilean wine industry. It contains more than 7,000 acres of vineyards of which half is dedicated to the growing of Chile's most productive varietal, Cabernet Sauvignon. The Maipo Valley endures a great variation in day and nighttime temperatures producing an excellent combination of cold nights and warm, sunny afternoons the benefit grape growth. The area is filled with mostly porous and rocky soils that make the vines stress and produce characteristically bold and intense grapes that in turn become big, concentrated wines of great appeal.

The Maipo Valley contains three sub regions, Alto Maipo, Central Maipo and Pacific Maipo, each with individual characteristics. As you would expect, Alto Maipo is high in elevation, from 2,300 feet to just above 8,500 feet, with the latter being among the highest grape-growing areas in the world.



### REGION SPOTLIGHT: CACHAPOAL VALLEY

The Cachapoal Valley is part of the larger Rapel Valley that is only 50 miles from Santiago. The Rapel Valley is Chile's agricultural center and produces numerous fruits and vegetables. There is a wide range of temperatures within the Cachapoal Valley that allows different varietals to thrive along with Cabernet Sauvignon. It is located between the northern Maipo Valley and the southern Colchagua Valley to its south and is known for currently producing a number of prestigious wines that were formerly attributed to its more illustrious neighbors.





# Chile: Fun Facts!

- Chile is the longest country in the world, some 2,653 miles from North to South
- Known for its Cabernet Sauvignon and Merlot, the country's signature grape is actually considered to be Carménère. While indigenous to Bordeaux, the grape grows very well here due to Chile's long growing season.
- The driest place in the world is located in Chile. It is known as the Atacama Desert. It is said that parts of this desert haven't received rain in over forty years, and other parts have not received rain since the beginning of recorded history.
- The southern region of Chile has trees over 4,000 years old. They are the Alerce tree species which doesn't die.
- The country has more than 1300 volcanoes, with as many as 500 considered active.
- Chile is one of the few countries on Earth that has a government-supported UFO research organization.
- Chile is home to one of the world's oldest mummies. In 5000 BC, the Cinchorro mummy was found in the valley of Camarones. There have been 282 mummies found to date in the country. A UNESCO application for World Heritage Site status may finally get these mummies the attention they deserve.
- The biggest earthquake ever recorded, a magnitude of at least 9.5 on the Richter Scale, hit Valdivia, Chile in 1960 and left more than 1600 people dead. The earth heaved for over 10 minutes, moved the entire country west by about 30 feet, and left about 2,000,000 people homeless.



**Photos, top to bottom, left to right:**

- A cluster of Carménère grapes ripen in the vineyards of Casas del Toqui.
- The impressive barrel room at Andes Plateau winery that holds these great wine barrels capable of holding up to 7000 liters - that's nearly 2000 gallons worth of delicious vino!
- A Carménère sign designates vineyards of Chile's signature grape.
- An ancient Mapuche statue known as a *chemamull* that would traditionally mark a grave site. The Mapuche are the indigenous people of Chile.
- A spectacular view of the Andes Mountains that run down the spine of Chile.
- A vineyard worker at Casas del Toqui sorts through the grapes from a recent harvest.
- Some state-of-the-art stainless steel holding tanks that aged the Sauvignon Blanc featured in your Chilean shipment of wines.
- The impressive landscape of Casas del Toqui's vineyards in the Colchagua Valley region.
- In addition to the stainless steel tanks, Casas del Toqui also has traditional oak barrels that hold their red wines and some white wines for aging.

## THE FLAG OF CHILE



Two horizontal bands of white and red with a blue starred square on upper left comprise the Chilean flag. Blue represents the sky; the white represents the snow of the Andes Mountains and the red signifies the blood that was spilled during Chile's fight for freedom from Spain. The

singular star pertains to progress and honors the status of Chile as an independent state. It was adopted in 1818 and is known as *La Estrella Solitaria*. National Flag Day is held each year on July 9 and commemorates 77 soldiers who died in the 1882 Battle of La Concepcion. Incidentally, the flag is similar to the Texas State Flag that was adopted in 1839, some 22 years later.





## FEATURED CHILE WINERIES

These two exceptional Chilean wineries are setting new standards for quality as the South American country continues to expand its excellent reputation as one of the world's leading wine-producing countries.

### CASAS DEL TOQUI

The Casas del Toqui was originally founded some twenty-five years ago by the well-respected Château Larose-Trintaudon (Cru Bourgeois, Haut-Médoc) and some local Chilean investors during the period when a number of French investors showed interest in developing Chilean wineries. It was bought by the Court Family of Chile some years ago and has been transformed into one of the country's leading wineries.

Part of Casas del Toqui's success can be attributed to the fact that the winery is completely eco sustainable. Bottles are ECO friendly, and use less glass that allows for lower energy expenditure when processing. Natural corks are used and a Riles plant (liquid industrial waste) is located on the property. Farming is all organic and sustainable; numerous photovoltaic solar panels were installed in 2017 to make the entire operation more efficient.

The key element in Casas del Toqui wines is balance. Grapes are sourced from different locales throughout Chile with an eye toward achieving perfect stability in both fruit and acid, particularly in their red wines. Most of Casas del Toqui's vineyards are located in the Alto Cachapoal with additional fruit coming from Alto Maipo (intermediate zone) and Casablanca and Paradores (cold areas) that provide a wide variety of terroirs and fruit characteristics.

These remarkable wines have performed well on the international wine stage and have achieved innumerable outstanding awards and scores.



### Winemaker: Vincent Johnson

Vicente Johnson studied agronomy at the Universidad Mayor in Chile's capitol of Santiago and specialized in enology at the Universidad de Chile in the same city. His work experiences included a long-term association with Casas del Bosque, a premium wine producer in Chile's Casablanca Valley and also a shorter stint with Vina Quintay, a small boutique winery in the same area. Johnson then moved to California where he secured an MBA from Sonoma State University located in Rohnert Park, just south of Santa Rosa.

### ANDES PLATEAU

To say that Andes Plateau and its founder Felipe Uribe is a pioneer in the field of high-altitude grape growing would not do the winery nor the man complete justice. Uribe is a self-styled innovator of the first magnitude who has followed his passion for growing quality fruit at extremely high altitudes and then transforming those grapes into award-winning wines.

"The cool climate that exists at high altitudes (above 2300 feet) along with the sunny terroirs allow a slow maturation of the grapes," Uribe explained. "When you throw in the granite, colluvial and alluvial soils that are found at high altitudes, you have all the ingredients for making really fine wines with lower alcohol, vibrant acidity and an elegance that speaks for itself."

Uribe also said that his wines are made only with natural yeast and that no corrections are made through the winemaking process that allows the wines to express the true terroir identity of where they were born.

The Andes Mountains seem to be a perfect host for such forward thinking. There exists a special conjunction of a warm Mediterranean climate with the geographic characteristics of Chile itself that provides an ideal environmental setting for a project such as Andes Plateau.

### Winemaker: Felipe Uribe

After completing his Master's Degree in Viticulture and Enology at Madrid's (Spain) Polytechnic University, Felipe Uribe returned to Chile where he became one of the country's leading winemakers.

His working stints include a stop in Sonoma County's well-respected La Crema Winery and Chile's De Martino Vineyard and the top rung Miravalle Vineyard. In 2012, while serving as the head enologist at William Fevre Vineyard, he received the award for "the most innovative wine of 2012," from Chile's largest newspaper, *El Mercurio*. He founded Andes Plateau in an attempt to promote terroir-driven wines grown at high altitudes and today serves as a consultant to several other wineries based in the Cachapoal Valley.



The International Wine Club features exclusively imported hard-to-find wines of the world strictly for members of the Gold Medal Wine Club.



1-800-266-8888  
www.goldmedalwineclub.com



**96 POINTS**

-Descorchados Magazine  
(#1 Reviewer for South America)

**93 POINTS**

- Tim Atkins  
(UK-based Master of Wine)

**91 POINTS**

- Robert Parker



**ANDES PLATEAU 2016 '700 HIGH ALTITUDE' RED BLEND**

Maipo Valley, Chile

The 700 refers to the height in meters (approximately 3200 feet) at which the vines for Andes Plateau are grown in the foothills of the Andes Mountains. Yields are low and the resultant grapes tend to be as rich and complex as any terroir-driven fruit in Chile. First impressions are red fruits, graphite and distinctive spicy overtones. Once on the palate, the wine appears extremely fresh with great intensity and deep, lasting flavor. The acidity aspect is even and directed allowing the wines to be enjoyed with a wide variety of foods. Lamb chops, numerous game dishes including duck will act perfectly with this handsome red. 82% Cabernet Sauvignon, 12% Syrah, 35% Cabernet Franc and 3% Carignan. Alcohol 13.5% Aged in oak barrels for 15 months. Enjoy!

You Save up to 16%  
off Winery Retail Price

Winery Retail Price	2+	6+	12+
<del>\$35.00/btl.</del>	btls.	btls.	btls.
2 & 3 Btl. Members:	\$33.00	\$31.33	\$30.50
4+ Btl. Members:	\$33.00	\$30.50	\$29.25

**Gold Medal  
Special Selection**



**CASAS DEL TOQUI 2015 'GRAN TOQUI' CABERNET SAUVIGNON**

D.O. Cachapoal Valley, Chile

This excellent Cabernet Sauvignon is typical of the soundness and complexity of wines originating in the Cachapoal Valley. Its deep red color has ruby hues around the edges that provide deep aromas of ripe cassis and black cherry that fill the senses. Taste involves roasted coffee beans, black pepper and dark chocolate that lingers on the palate with a definitive firmness combining sweet and ripe tannins that provide an elegant and elongated aftertaste that will stay with you long after tasting. This Cabernet Sauvignon is an excellent accompaniment to grilled steaks and fresh game meats from the barbecue. 90% Cabernet Sauvignon, 5% Petit Verdot and 5% Syrah. Alcohol 14%. Aged in oak barrels for 14 months. Enjoy!

You Save up to 19%  
off Winery Retail Price

Winery Retail Price	2+	6+	12+
<del>\$25.00/btl.</del>	btls.	btls.	btls.
2 & 3 Btl. Members:	\$24.00	\$22.33	\$21.50
4+ Btl. Members:	\$24.00	\$21.50	\$20.25

**92 POINTS**  
- Wine & Spirits  
**"Best Sauvignon Blanc"**  
- Wines of Chile Awards  
(Awarded twice!)



**CASAS DEL TOQUI 2018 'COASTAL MIST' SAUVIGNON BLANC**

D.O. Colchagua Valley, Chile

This prime example of Chilean Sauvignon Blanc comes from the Colchagua Valley, another important growing area and part of the larger Rapel Valley. Intense aromas highlight this greenish-yellow wine with notes of green pepper, assorted herbs, splashes of citrus and a distinctive mineral presence. Its freshness is quickly apparent on the palate with herbal overtones and a full mouth feel throughout the taste. Balanced acidity allows for a full sensual feeling and a pronounced aftertaste. This is an excellent accompaniment with strong cheeses (goat in particular), oyster creations and any hearty fish dish. 100% Sauvignon Blanc. Alcohol 13.5%. No barrel ageing. Enjoy!

You Save up to 25%  
off Winery Retail Price

Winery Retail Price	2+	6+	12+
<del>\$19.00/btl.</del>	btls.	btls.	btls.
2 & 3 Btl. Members:	\$18.00	\$16.33	\$15.50
4+ Btl. Members:	\$18.00	\$15.50	\$14.25