

	<h2 style="margin: 0;">In Situ Signature Wines</h2> <p style="margin: 0;">White blend 2010 Chardonnay 60% - Viogner 40% 450 cases bottled</p>		
	<p>CLIMATE & SOIL: The riverbanks of the Aconcagua provide sandy soil with low fertility and good drainage. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing a mineral character and fruit expression that distinguish this blend.</p>		
<p>PROCESSING: Hand-picked and fermented in French oak barrels, it was then barrel-aged over its fine lees for 6 months. The wine didn't undergo malolactic fermentation in order to keep the acidity and minerality of the blend. After bottling this wine was aged for at least 3 additional months before release.</p>			
ANALYTICAL DATA	Alcohol:	14.3	% by vol.
	Total Acidity:	6.8	g/L (Tartaric)
	pH:	3.3	
	Residual Sugar:	3.0	g/L
	*analytical data may vary from one lot to another		
Tasting	<p>Fermented in French oak, this wine blends clean, fresh Chardonnay aromas of pineapple and pear with the dense body and floral touch of Viogner.</p>		