



from VIÑA VENTISQUERO
YELCHO
CHILE



The precise moment. The right place. A clear connection with nature, man and river in total harmony, locked in a struggle yet united in a game either can win. This is the spirit of Yelcho, a young wine for those seeking the pleasures of living in the moment wholly engaged with the world. For savoring life, a wine as appropriate to share with old friends as with new acquaintances.

The **Yelcho** was a 120-foot steam-driven wooden cutter built in Scotland in 1906 and sold to the Chilean navy in 1908 for service at the southern tip of South America. After three unsuccessful attempts between 1914 and 1916 to rescue Sir Ernest Shackleton's **Endurance** crew from Elephant Island, the Yelcho was directed to undertake a fourth mission, successfully rescuing the 22 survivors of Shackleton's Imperial Trans-Antarctic Expedition. This was the culmination of one of humankind's most extraordinary modern adventures and certainly our most intense and complex engagement with the South Pole.

SAUVIGNON BLANC *Casablanca Valley*

From sandy-clay soils in the Casablanca Valley, a region in Valparaíso Province specifically recognized for the quality of its Sauvignon Blanc. Aged 4 months on lees with battonage to increase volume and complexity.

Fresh bouquet, soft herbal notes complement citrus and tropical fruit scents of lime, grapefruit, pineapple and pear; medium-bodied Sauvignon with bright acidity, invigoratingly fresh — an outstanding complement to salads, grilled seafood, and ceviche.

CARMÉNÈRE *Colchagua Valley*

85% Carménère blended with Syrah, both grown in the highly-permeable granitic, stony soils of the Colchagua Valley. After a low-temp pre-fermentation to maximize organoleptic aspects including pigmentation and aroma, the must was fermented in stainless for clarity of fruit. 30% of the wine was aged for 10 months in French oak barrels and then bottle-aged for a further 6 months.

Deep cherry-red. Effusive nose of black and red fruits: blueberries, blackberries, black currants, strawberries and cherries. Spicy notes complement subtle hints of chocolate and vanilla. Smooth and balanced with mature, velvety tannins and a persistent finish of recurring black fruits and chocolate. Ideally, you'll be drinking this while spreading your favorite soft, ripened cheese over toasted rustic bread, or perhaps sipping over a plate of creamy pasta, pork or lamb, or perhaps a well-seasoned Mediterranean dish.

CABERNET SAUVIGNON *Colchagua Valley*

85% Cabernet Sauvignon blended with Syrah, like the Carménère, grown in well-draining granitic, stony soils of the Colchagua Valley. 30% saw 10 months in French oak barrels. *Intense ruby red in color. Splendid nose of black currants, ripe raspberries and strawberries, and blueberries, overlaid with notes of black pepper, tobacco, vanilla and chocolate. This reasonably priced Cabernet offers substantial body with soft tannins and excellent balance. You'll want to have some Emmental or Brie on hand here... Or maybe you've just taken some juicy medium-rare rib eyes off the grill?*

Thank you for your time and for your interest in Connoisseur Wines

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