



2016 Harvest Report

WINTER 2015

Winter temperatures were within the usual range, with minimum values of 14°F (-10 C°) in Vista Flores and 19.4°F (-7 C°) in Lujan de Cuyo. The heavy snowstorms that stroke high mountain areas by the end of the season brought relief from the water crisis faced by Mendoza for the last 5 years.

SPRING 2015

Spring was very cold, with lower average temperatures as compared to prior years: 1.5 C° (34.7°F) for September, 5 C° (41°F) for October, 2C° (35.6°F) for November, and 1 C° (33.8°F) for December. These temperature variations delayed bud break and flowering by approximately 20 to 25 days (depending on each variety), as compared to an average year.

The climate cycle known as El Niño exerted considerable influence on rainfall: 427 mm (16, 8 inches) of rainfall in Vista Flores—the 2002-2012 average being 74 mm (2,9 inches) for September-December. Both vine-growers and winemakers had to stay alert for cryptogamic diseases such as rot and powdery mildew. Because of spring weather, the number of berries per cluster was well below usual.

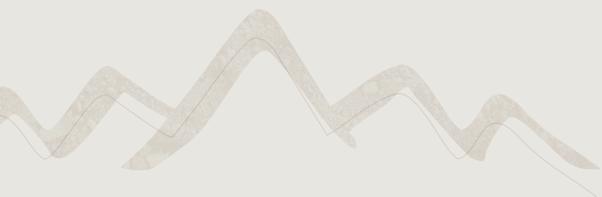
SUMMER 2016

January, February, and March continued with spring trends. Temperatures were 2 degrees below prior years' average temperatures. In addition to this, there were some heavy storms during January and March that dropped 110 mm (4.3 inches) of rain in 2 hours.

For all varieties, veraison occurred from 20 to 25 days later than usual.

In the vineyards, leaf removal was optimized to achieve a more uniform color and improve ventilation.

White varieties (base wine for sparkling wine, Sauvignon Blanc) were harvested in March with a 20-day delay, as compared to an average year. These grapes show great natural acidity and very good concentration of aromas. For these varieties, yields were within normal ranges.





AUTUMN 2016

Average temperatures were well below historic averages and, therefore, polyphenolic maturity was reached before sugar maturity.

Red varieties for our Reserva line had a lower concentration of sugar than previous years, preserving great natural acidity. Color concentration is outstanding.

We estimate this harvest yields will be the lowest of the past 30 years.

Winery and Grape Quality

The harvest of white grapes started on February 23, i.e. 20 days later than previous years. Potential alcohol levels were below historic values. White and rosé varieties are very expressive with refreshing acidity.

The quality of red grapes from Vistalba and Agrelo is outstanding: great concentration of color and aromas. Within the Uco valley, Gualtallary stands out with very fresh wines and alcohol content 1% below previous years.

From a technical perspective, 2016 will be remembered as the most challenging harvest of the last 30 years: low yields (close to 40% lower) due to unfavorable climate conditions, rainfall of 700 mm (27.56 inches) during the vegetative period, and a 20-day delay in maturity. However, we managed to make wines of unique character!



Aurelio Montes Jr.
Chief Winemaker · Bodega Kaiken

Mendoza, June 2016