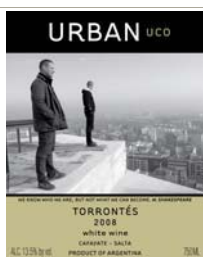


<b>Wines</b>	<b>A Crux, B Crux, Urban Oak</b>
<b>Ownership</b>	Ortega Gil-Fournier Family
<b>Location</b>	Valle de Uco, Mendoza, Argentina
<b>D.O.</b>	Valle de Uco, Mendoza, Argentina
<b>Grapes Source</b>	<p>The estate's vineyards are located in three regions: Pareditas, El Cepillo, and La Consulta in the Valle de Uco near Mendoza, Argentina. The area has an elevation of 3,600 ft. (1,200m) and is 10 miles (15km) from the base of the Andes mountain range. The three estates total 686.4 acres of which 225.6 acres are under viticulture:</p> <p>Finca Santa Sofia: has 177.6 acres of vines planted mainly to Tempranillo with Cabernet Sauvignon, Merlot, Malbec, and Syrah. The vines are grown in the vaso system.</p> <p>Finca San Miguel: has 19.2 acres planted with Tempranillo vines which are over 30 years old. There are an additional 12 acres newly planted with Tempranillo and Malbec.</p> <p>Finca San Jose: has 16.8 acres of 30-year-old Tempranillo vines and Cabernet Sauvignon.</p>
<b>Soil</b>	The soils are stony, sandy, and poor in organic material.
<b>Climate</b>	At this elevation there is a temperature fluctuation of 68-77°F between day and night with very little rainfall throughout the year.
<b>Vineyards Age</b>	20 years.
<b>Vinification</b>	The grapes for B Crux were hand-harvested and brought to triage tables at the winery. The grapes were stainless-steel fermented for 6 days at 82°F. The must was macerated for 25 days. The wine underwent malolactic fermentation in oak barrels and was aged in 80% new French oak and 20% new American oak for 12 months. The wine was bottled unfiltered.
<b>Production</b>	5,000 cases.
<b>History</b>	The winery is owned by the Ortega Gil-Fournier family who moved from France to Spain 300 years ago. They are now venturing into the Argentinean wine business and eventually into the Spanish wine business.

**Wines & Tasting Notes**



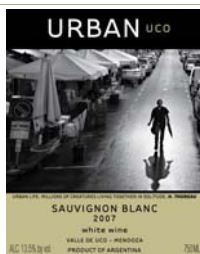
**Urban Uco Torrontés 2008, Bodegas y Viñedos O. Fournier**

Cafayate - Salta  
100% Torrontés

The vineyards are located in Cafayate, Salta at an altitude of 5,730ft. (1,750m). *The grapes were hand-harvested March 2007, then brought to triage tables at the winery. The grapes were fermented for 10 days in stainless steel tanks.*  
Production:



## Wines &amp; Tasting Notes

**Urban Uco - Sauvignon Blanc 2008, Bodegas y Viñedos O. Fournier**

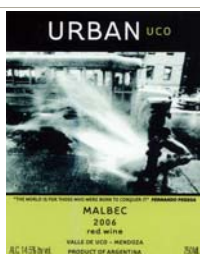
Valle de Uco, Mendoza, Argentina

100% Sauvignon Blanc

The vineyards are located in Vista Flores and San Carlos at an altitude of 3,600 ft (1,100m) and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77° F between day and night.

*After a very careful selection of the bunches on the vines, the grapes were hand-harvested February 2007, then brought to triage tables at the winery. Fermentation took place in stainless-steel tanks for 10 days. Total maceration time was 8 hours at 43-47°F.*

Production:

**Urban Uco Malbec 2006, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

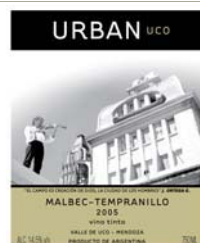
100% Malbec

Estate bottled.

The vineyards are located in La Consulta and El Cepillo at an altitude of 3,600ft (1,100m) and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77° F between day and night. The soils are stony and sandy and poor in organic material.

*The grapes were hand-harvested March 2006, then brought to triage tables at the winery. The grapes were fermented at 84-88°F for 10 days. Total maceration time was 12 days. The wine was then aged for 3 months in 80% French, 20% American oak barrels.*

Production:

**Urban Uco - Malbec-Tempranillo 2006, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

50% Tempranillo, 50% Malbec

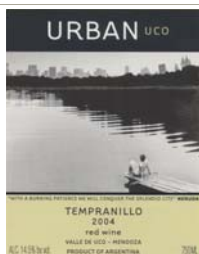
Estate bottled.

The vineyards are located in La Consulta and El Cepillo at an altitude of 3,600 ft. (1,100m) and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77° F between day and night. The soils are stony and sandy and poor in organic material.

*The grapes were hand-harvested March 2006, then brought to triage tables at the winery. The grapes were fermented at 84-88°F for 10 days. Total maceration time was 12 days. The wine was then aged for 3 months in 80% French, 20% American oak barrels.*

Production: 3,000 cases for the U.S.

## Wines &amp; Tasting Notes

**Urban Uco - Tempranillo 2006, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

100% Tempranillo

The vineyards are located in Chilecito, Pareditas, Mendoza at an altitude of 3,600ft. (1,100m). and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77° F between day and night.

*The grapes were hand-harvested March 2006, then brought to triage tables at the winery. The grapes were fermented at 84-88°F for 7 days. Total maceration time was 12 days. The wine was then aged for 3 months in 80% French, 20% American oak barrels.*

Production:

**Bcrux 2004, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

50% Tempranillo, 40% Malbec, 10% Merlot

Estate bottled. Unfiltered.

The estate's vineyards are located in three regions: Pareditas, El Cepillo, and La Consulta in the Valle de Uco near Mendoza, Argentina. The area has an elevation of 3,600 ft. (1,100m) and is 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77°F between day and night. The soils are stony, sandy and poor in organic material. The three estates total 686.4 acres of which 225.6 acres are under viticulture

FINCA SANTA SOFIA: has 177.6 acres of vines planted mainly to Tempranillo with Cabernet Sauvignon, Merlot, Malbec, and Syrah. The vines are grown in the vaso system.

FINCA SANMIGUEL: has 19.2 acres planted with Tempranillo vines, which are over 30 years old. There are an additional 12 acres newly planted with Tempranillo and Malbec.

FINCA SAN JOSE: has 16.8 acres of 30-year-old Tempranillo vines and Cabernet Sauvignon.

*The grapes were hand-harvested April 2004, then brought to triage tables at the winery. They were stainless-steel fermented for 5 days at 43-47°F. The must was macerated for 28 days. The wine underwent malolactic fermentation in oak barrels, and aged in 80% new French oak and 20% new American oak for 12 months. The wine was bottled unfiltered.*

Production: 1,000 cases for the U.S.

## Wines &amp; Tasting Notes

**Bcrux 2005, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

50% Tempranillo, 40% Malbec, 10% Merlot

Estate bottled.

The estate's vineyards are located in three regions: Pareditas, El Cepillo, and La Consulta in the Valle de Uco near Mendoza, Argentina. The area has an elevation of 3,600 ft. (1,100m) and is 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77°F between day and night. The soils are stony, sandy and poor in organic material. The three estates total 686.4 acres of which 225.6 acres are under viticulture

FINCA SANTA SOFIA: has 177.6 acres of vines planted mainly to Tempranillo with Cabernet Sauvignon, Merlot, Malbec, and Syrah. The vines are grown in the vaso system.

FINCA SANMIGUEL: has 19.2 acres planted with Tempranillo vines, which are over 30 years old. There are an additional 12 acres newly planted with Tempranillo and Malbec.

FINCA SAN JOSE: has 16.8 acres of 30-year-old Tempranillo vines and Cabernet Sauvignon.

*The grapes were hand-harvested April 2005, then brought to triage tables at the winery. They were stainless-steel fermented for 5 days at 43-47°F. The must was macerated for 28 days. The wine underwent malolactic fermentation in oak barrels, and aged in 80% new French oak and 20% new American oak for 12 months. The wine was bottled unfiltered.*

Production: 1,000 cases for the U.S.

**Alfa Crux 2003, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

65% Tempranillo, 30% Malbec, 5% Merlot

Estate bottled. Unfiltered.

The vineyards are located in la Consulta, Villa Seca, Pareditas and Chilecito at an altitude of 3,600ft (1,100m) and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77° F between day and night. The soils are stony and sandy and poor in organic material.

*The grapes were hand-harvested during April 2003, then brought to triage tables at the winery. The grapes were stainless-steel fermented for 7 days at 82°f ( 28°C). Total maceration time was 28 days at 77°f ( 24°C) and the wine underwent malolactic fermentation in oak barrels. The wine was aged for 17 months in new 80% French and 20% American oak barrels.*

Production: 500 cases for the US.

## Wines &amp; Tasting Notes

**Alfa Crux Malbec 2005, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

100% Malbec

Estate bottled. Unfiltered.

The vineyards are located in La Consulta and El Cepillo at an altitude of 3,600 ft (1,100m) and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77 f between day and night. The soils are stony and sandy and poor in organic material.

*The grapes were hand-harvested during April 2005, then brought to triage tables at the winery. The grapes were stainless-steel fermented for 7 days at 82f ( 28c). Total maceration time was 28 days at 77f ( 24c) and the wine underwent malolactic fermentation in oak barrels. The wine was aged for 20 months in new 80% French and 20% American oak barrels.*

Production: 500 cases for the US.

**Alfa Crux Malbec 2006, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

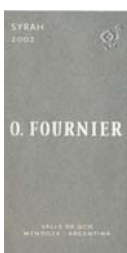
100% Malbec

Estate bottled. Unfiltered.

The vineyards are located in La Consulta and El Cepillo at an altitude of 3,600 ft (1,100m) and are 10 miles (15km) from the base of the Andes mountain range. At this elevation there is a temperature fluctuation of 68-77 f between day and night. The soils are stony and sandy and poor in organic material.

*The grapes were hand-harvested during April 2006, then brought to triage tables at the winery. The grapes were stainless-steel fermented for 7 days at 82f ( 28c). Total maceration time was 28 days at 77f ( 24c) and the wine underwent malolactic fermentation in oak barrels. The wine was aged for 20 months in new 80% French and 20% American oak barrels.*

Production: 500 cases for the US.

**O. Fournier Syrah 2004, Bodegas y Viñedos O. Fournier**

Valle de Uco, Mendoza, Argentina

100% Syrah

Estate bottled. Unfiltered.

The grapes for this wine come from are very low yielding 42 years old vines located in Vista Flores, Mendoza at an altitude of 3,600ft (1,100m).

*After a very careful selection of the bunches on the vines, the grapes were hand-harvested April 2004, then brought to triage tables at the winery. They were stainless-steel fermented for 7 days at 43-47°F. The must was macerated for 28 days. The wine underwent malolactic fermentation in oak barrels, and aged in 80% new French oak and 20% new American oak for 17 months. The wine was bottled unfiltered.*

Production: Total production 2,500 bottles.

Wines	<b>Centauri, Urban Maule</b>
Ownership	Ortega Gil-Fournier Family
Location	San Antonio, Chile
D.O.	San Antonio, Chile

## Wines &amp; Tasting Notes



### Centauri Sauvignon Blanc 2007, Bodegas y Viñedos O. Fournier-Chile

Valle San Antonio, Chile  
100% Sauvignon Blanc

The vineyards are located at an altitude of 620 ft. (190 m) in Valle San Antonio, which includes the now-famous Leyda zone, is one of the one of Chile's smallest viticultural areas. With vineyards as close as 4 km (2.5 mi) from the sea, it is also the most maritime region. Cooler temperatures mean longer ripening periods and crisper acidity for leaner, more food-friendly wines. *The grapes were hand-harvested March 2007, then brought to triage tables at the winery. The grapes were fermented in stainless steel tanks. Total maceration time was 8 hours. The wine was slightly filtered before bottling.*  
Production:

## Wines &amp; Tasting Notes

**Urban Maule Blend 2007, Bodegas y Viñedos O. Fournier-Chile**

Valle de Maule, Chile

80% Merlot, 13% Carignan, 7% Cabernet Sauvignon

The vineyards are located at an altitude of 980 ft. (300 m) in Valle de Maule, which is one of Chile's most geographically diverse valleys, and it can be divided into the Pacific, Inter-Andes-Pacific, and Andes regions. The climate is Mediterranean sub-humid throughout, with variations in the different sectors.

*The grapes were harvested April 2007, then brought to triage tables at the winery. The grapes were fermented for 7 days in stainless steel tanks. Total maceration time was 12 days. The wine was aged during 3 months in oak barrels and slightly filtered before bottling.*

Production:

**Urban Maule Cabernet Sauvignon 2007, Bodegas y Viñedos O. Fournier-Chile**

Valle de Maule, Chile

100 % Cabernet Sauvignon

The vineyards are located at an altitude of 980 ft. (300 m) in Valle de Maule, which is one of Chile's most geographically diverse valleys, and it can be divided into the Pacific, Inter-Andes-Pacific, and Andes regions. The climate is Mediterranean sub-humid throughout, with variations in the different sectors.

*The grapes were harvested April 2007, then brought to triage tables at the winery. The grapes were fermented for 7 days in stainless steel tanks. Total maceration time was 12 days. The wine was aged during 3 months in oak barrels and slightly filtered before bottling.*

Production: