



HARVEST REPORT 2022





Millahue, situated in Chile's Cachapoal Valley in the O'Higgins Region, is a place that surprises us every year with the richness of its terroir and its varied microclimates. Throughout 2021 we were preparing for this 2022 vintage, which is set to open up a new chapter for VIK in which both winemaking and agricultural innovations play a fundamental role.

We had a mild 2021-2022 cycle, which allowed for an excellent harvest. The temperatures fluctuated between 12°C and 28°C (53.6°F-82.4°F) giving us a perfect thermal balance for the vines to work on the tannins and achieve the standard of ripeness we look for at VIK.

It was a cool year, but not freezing. The maximum temperatures did not exceed 30°C (86°F), so it was far from being considered a hot year in our valley. The winds blowing down from the Andes Mountain Range were at ideal temperatures of 10°C-12°C (50°F-53.6°F) and the coastal breezes were colder than in other years, leading to lower afternoon temperatures. It was not very cold at night, allowing the grapes to conserve their aromas and ripen steadily. Our measurements showed that we really did have lower temperatures than other nearby valleys.

In general, we can say that the temperatures in spring were similar to those in the past. However, the minimum relative humidity was higher than average in recent years, which delayed and expanded the flowering period, resulting in looser clusters with good air flow.

The yields were average, enabling the grapes to have concentration and natural structure. This, together with the viticultural management throughout the year (such as irrigation, canopy management and green harvesting) meant that our grapes were of excellent quality and elegant.

Rational management of the available water resources was key to having an excellent 2022 harvest.



“In line with our holistic philosophy, the key was to look for details that generated a better process from beginning to end.”

We began the harvest early, during the first week of March (compared to previous harvests which usually took place at the end of that month). To be consistent in our style, we have to read each vintage.

This was in response to the effects of climate change, after having a 2021 that was particularly dry and free from rain.

In the words of our head winemaker, Cristián Vallejo:

“The coastal and mountain winds were incredibly important, delivering exactly the right temperatures so that our terroir could express that elegance, crispness, vibrancy and... a historical experience. And I’m talking about the whole experience, both living in the moment and using what has been learned over time... This resulted in dynamic, fine wines with all the forms and angles that can be achieved in this place...”

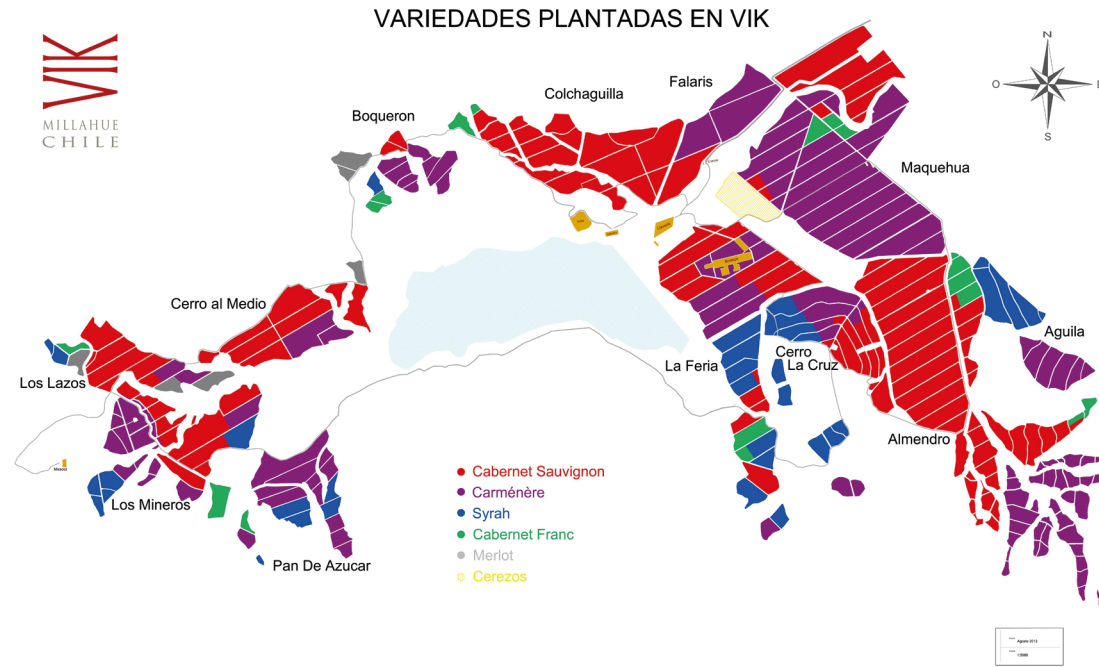
Just like every vintage since our first one in 2009, the grapes are manually harvested at night in order to pick the fruit at its best moment, without it being affected by the sun’s rays. Later follows the delicate selection process, allowing us to finish off with a single fermentation process. It also reveals how sustainability and care for our terroir form part of every decision. We consume less energy by receiving naturally cool grapes ready for optimal vinification.

Additionally, because of the unique characteristics of our estate, where our terroir is split into 12 subdivisions, we carry out nighttime harvesting at different times according to both the area and the grapes.

TERROIR: VINEYARD + SOIL + CLIMATE + HUMANS

At VIK, this concept takes us to a higher level: Microterroir - specialization in our place of origin - results in unrivalled high-end wines.

THE IMPORTANCE OF MICROTERROIR



We manually harvest between 1am and 6 am-7 am, which is when the grapes are at their coldest.

We start in the “Los Lazos” and “Los Mineros” areas, towards the coast, where the temperatures are lower because of the prevailing winds there. In this area we have Cabernet Sauvignon, Cabernet Franc and Syrah, the best varieties for making our iconic VIK and Milla Cala wines.

Continuing to the area in the north-western part of the vineyard, towards “El Ajial” hill, is mostly Carmenère, and on “Loma del Puma” hill, you can find Cabernet Sauvignon and Cabernet Franc.

This is where we find the grapes that will later lend the blends linearity and crispness, because they receive the morning sunshine and are cast in shade by the hills from 5 pm onwards. This ensures that balanced temperatures in order to keep the grapes in good condition, while favouring the conservation of aromas and acidity.

Finally, we finish with the Carmenère because it is the most parsimonious variety in terms of ripening, situated in the Maquehua and Almendros microvalleys. This variety will later give life to “La Piu Belle”, the blend in which Carmenère is the variety that gently writes the verses of each paragraph in its style...

SUBDIVISIONS: PROMOTING MICROTERROIR

Within our winemaking process, we have subdivided even small plots into 3 areas, which will go into different tanks because the richness of our soils reflects a minerality and finesse that deserve to be preserved in a unique way.

This feat also helps to improve the grape quality and tannin concentration in their maximum expression. This is ultimately a holistic approach that translates into nature helping in the decision-making process that will take place after fermentation.

Another improvement in 2022 was including the concept of **Precision Farming**: harvest polygons. This allowed subdivisions to be identified within the previously defined plots so that we could later process the grapes in tanks according to the colour of the polygon. An example of how this works can be seen in the Los Lazos area and with the Cabernet Sauvignon: identifying the different characteristics of the grapes by colour and then by tanks.

At the same time, this process is associated with canopy management, where the green parts of the plant are removed (like de-leafing) along with cluster thinning, where excess clusters are removed while still green. This helps us to reduce yields and ensure grape quality, even in terms of alcohol at the time of tannin ripeness (with lower alcohol content), one of the objectives for achieving an optimal harvest and better production management. As a result, we achieve natural structure in the wines.





EFFECTS OF CLIMATE CHANGE

As 2021 was a particularly dry year in comparison to rainy 2020, cautious, well-calculated water management was key.

In this context, it is important to emphasize that at VIK we are not keen on stressing the plants, since they must have organoleptic balance, thus ensuring that the wine is also balanced at the time of bottling. To achieve this proper water management, we included the use of technology in the different aspects of irrigation, based on:

- **Water Distribution**
- **Obtaining Water**
- **Soil humidity**
- **Plant needs**

And finally, with all of these variables, we achieved balance.

This efficiency is achieved through monitoring technology carried out by the agricultural team, at the points of irrigation, soil and climate. Measurements of moisture in the soil, water distribution and irrigation optimization were also carried out.

We used “winter irrigation”, meaning that artificial rain was used so that when summer came, the plants would not have an unnecessary level of dehydration.



Every year we get to know our vineyard better and improve the monitoring techniques thanks to our agricultural team's high-precision equipment. One of this year's improvements was the irrigation strategy using meteorological stations in order to better understand our microclimates.

Moisture probes were used to identify field capacity and irrigation recommendations to avoid plant stress.

Thus, our winemaking and viticulture teams completed the 2022 harvest during the first week of May, giving way to the production, fermentation and waiting process for the birth of our wines.

The time spent ageing in barrels varies for each of our wines: VIK spends 24 to 26 months; La Piu Belle 22 to 23 months; Milla Cala 18 to 20 months and "A" 14 months. However, this changes year to year, and the winemaker is responsible for finding the best expression for our wines according to their particular characteristics.

CURRENT DAY ALCHEMY IN OUR ROSÉ

A timeless woman, whose beauty is covered with flowers, is the calling card for **La Piu Belle Rosé**; a unique wine that stands out for its colour, intensity, elegance and versatility.

The latest vintage is scheduled to be released in late June 2022. As every year, between 7% and 15% of the total blend will spend a month in barrel.

This year's rosé will be more expressive, with notes of apricot, peach-banana and a touch of citrus fruit with orange zest on the nose, always supported by a tropical and elegant note of passionfruit, in addition to white rose petal aromas and a fumé element from the toasted barrels. This is a full-bodied rosé, which has the dynamic side of a fresh rosé but also enough complexity from the layers of flavours to be able to pair with different types of cuisine.

This 2022 vintage is particularly aromatic, with the floral notes being more pronounced than in previous years.

LA PIU BELLE





BARROIR

All the wines from this vintage will have some percentage of “Barroir” (Barrel and Terroir). A globally unique concept where we assemble and make the barrels ourselves with French oak but at the same time, we give them our own identity by toasting them with wood from the oak trees that have been on our Terroir for more than a century. Thus, we are combining 200 years of Chile and 200 years of France in our wines, transmitting the experiences of time recorded in the memory of nature.

Our expertise, trials and research have allowed us to achieve barrels with different toast levels and characteristics for each one of our wines.

We use oaks from our own property for toasting in order to give them their own unique identity. All this lends the wines more tension, dynamism and elegance.

> **Barroir: Making-of**



Although at VIK we are known for making red blends and our initial goal was to be recognized around the world for them, we always embrace innovation and, like our founders Alex and Carrie Vik, taking risks to create something new, unique and exceptional.

This year we decided to plant new varieties at the edges of the vineyard, closer to the coast; Old World varieties that will have the bold stamp of the Millahue Valley.

These plants were chosen by our winemaker to create elegant white wines that, because of the climate and soil conditions (granitic), can develop perfectly in our terroir: **Marsanne** (France), **Roussanne**

(France), **Verdejo** (Spain) and **Vermentino** (Italy).

“The wine will be just like our reds, a layered wine with finesse, which has consistency and elegance” but with New World tones and lyrics, for example our coastal mountain range and the ocean breeze. That modern and intense, deep and elegant, dynamic and reflective prose of the Millahue Valley is what will make us stand out with these varieties,” Vallejo emphasized.

We will be able to see the first results of this innovation from the 2024 - 2025 harvest.



The winery's ultimate goal is to make the best wine in the world, using nature's resources consciously and maximizing the efficiency of our processes in order to have the least possible impact on the environment.

Caring for every square meter of our land so that is not only useful today but will continue to be so in the future.

