

THE ICON ROCK

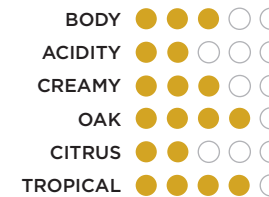
ARGENTINA & CHILE

Sourced from vineyards located in Mendoza, Argentina and in Aconcagua Valley in Chile. These elegant varietals offer juicy, expressive fruit aromas and delicate tannins.



THE ICON ROCK

CHARDONNAY



APPELLATION Mendoza, Argentina

VARIETAL BREAKDOWN Chardonnay

ABOUT The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

TASTING NOTES Aromas of lemon zest and almond intermingle with a dry, medium-bodied palate, culminating in delicate hints of nectarines and marzipan.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Grapes are hand harvested and destemmed. Musts are cooled at 50 °F. Controlled fermentation lasts for 20 days at 59 °F. Malolactic fermentation sur lies on 30% of the wine.

AGING 9 months of aging in French and American oak barrels.

ALCOHOL* 14%

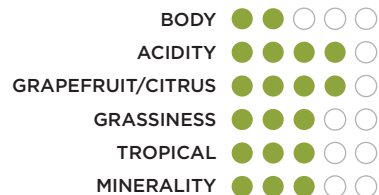
HISTORY OF ACCOLADES

90 POINTS, *Wine Enthusiast* - Best Buy, v2022

*Please note this is a target and may vary by vintage.

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SAUVIGNON BLANC



APPELLATION Aconcagua, Chile

VARIETAL BREAKDOWN Sauvignon Blanc

ABOUT The Aconcagua Valley, located on the east side of Chile's Aconcagua region, is one of the country's four main wine-producing regions. Stretching 60 miles long, the valley lies between the Andes in the east and the Pacific Ocean in the west. The altitude creates a unique climate, with warm, dry land heating up in the afternoon, causing hot air to rise and pull in cooler ocean air from the west. This process reverses, cooling down the land in the evening. These daily breezes help to balance the hot climate and keep the vines thriving in the region.

TASTING NOTES This wine greets with aromas of gooseberries and key lime. Crisp and refreshing on the palate, the wine leaves a lasting impression with vibrant acidity and a concise finish.

WINEMAKER Johnson Scutt

WINEMAKING Grapes are hand and machine harvested in the early morning to maintain freshness and flavor, then crushed and destemmed. The juice is settled and fermented in temperature-controlled stainless steel vats with a specific yeast strain at 52–57 °F for several weeks. The wine is blended with other parcels, “racked off” yeast lees, and filtered.

ALCOHOL* 12.5%

HISTORY OF ACCOLADES

89 POINTS, *James Suckling*, v2022

THE ICON ROCK

RED BLEND



APPELLATION Mendoza, Argentina

VARIETAL BREAKDOWN Syrah, Cabernet Sauvignon, Malbec

ABOUT The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

TASTING NOTES Notes of black and red fruit harmonize with a hint of spice, concluding with chewy tannins.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

AGING 12 months of aging in French oak barrels

ALCOHOL* 14%

HISTORY OF ACCOLADES

91 POINTS, *James Suckling*, v2022

91 POINTS, *Wine Enthusiast - Best Buy*, v2022

THE ICON ROCK

CABERNET SAUVIGNON



APPELLATION Mendoza, Argentina

VARIETAL BREAKDOWN Cabernet Sauvignon

ABOUT The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

TASTING NOTES Juicy and pretty fruit-expressive Cabernet Sauvignon with some blackberries and mulberries on the nose. Medium-bodied on the palate with firm, chewy tannins and a fruity, medium length finish.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

AGING 12 months of aging in French oak barrels

ALCOHOL* 14%

HISTORY OF ACCOLADES

90 POINTS, *James Suckling*, v2022

THE ICON ROCK

Signature

ARGENTINA & NEW ZEALAND

From selected vineyards located in Mendoza, Argentina, and in Marlborough, New Zealand.
This signature line represents the natural balance of the soil expressed in bottle.



THE ICON ROCK

Signature

CHARDONNAY



APPELLATION Uco Valley, Mendoza, Argentina

VARIETAL BREAKDOWN Chardonnay

ABOUT Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. A tapestry of contrasting terrains, the valley boasts stony soils in the west and fine, deep soils in the lower parts, crafted by the forces of river and wind.

TASTING NOTES This Chardonnay benefits from calcium carbonaterich soils, which contribute to its creamy character, mingling white almond with lime and brioche notes. The palate is round and delightfully flavorful, presenting a fresh fusion of creamy white stone fruit and citrus.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Manual harvesting. Maceration occurs in a closed press for 4 hours at 47 °F. Alcoholic fermentation at 61 °F in French oak casks and barrels. Sur lies contact for 6 months.

AGING 6 months in French oak casks and barrels.

ALCOHOL* 13%

HISTORY OF ACCOLADES

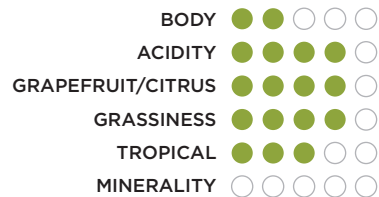
92 POINTS, *James Suckling*, v2023

88 POINTS, *Wine Enthusiast - Best Buy*, v2022

*Please note this is a target and may vary by vintage.

THE ICON ROCK *Signature*

SAUVIGNON BLANC



APPELLATION Marlborough, New Zealand
VARIETAL BREAKDOWN Sauvignon Blanc

ABOUT The soils in the Wairau Valley and the wine-growing districts surrounding Blenheim are primarily free-draining alluvial gravels. The valley is situated between the Richmond Ranges to the north and the Wither Hills to the south, which protect it from extreme weather conditions. These two factors make the valley ideal for viticulture. The climate is usually sunny and warm in summer and autumn, resulting in a long growing season, and the cool night-time sea breezes provide the temperature variation required for good characterful wines. It can also be very dry, and younger vines often require some degree of irrigation.

TASTING NOTES This Sauvignon Blanc exudes enticing aromas of guava, green apple, and a whisper of passion fruit. This wine is simultaneously bone-dry and rounded on the palate, offering a refreshing experience.

WINEMAKER Johnson Scutt

WINEMAKING 100% machine-harvested grapes are collected early in the morning to preserve freshness and flavor. They are crushed and destemmed, then fermented in temperature-controlled stainless steel vats with a specific yeast strain at 52–58 °F for several weeks. The wine is blended with other parcels, “racked off” yeast lees, and filtered.

ALCOHOL* 12.5%

HISTORY OF ACCOLADES

93 POINTS, *James Suckling*, v2023

91 POINTS, *James Suckling*, v2022

THE ICON ROCK *Signature*

RED BLEND



APPELLATION Uco Valley, Mendoza, Argentina
VARIETAL BREAKDOWN Cabernet Sauvignon, Malbec, Cabernet Franc, Syrah, Tannat
ABOUT Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. A tapestry of contrasting terrains, the valley boasts stony soils in the west and fine, deep soils in the lower parts, crafted by the forces of river and wind.

TASTING NOTES This Red Blend has notes of black and red fruit that harmonize with a hint of spice, concluding with chewy tannins.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

AGING 12 months of aging in French oak barrels

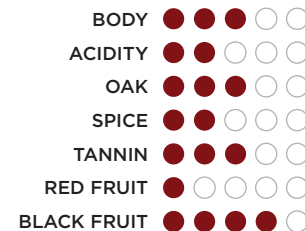
ALCOHOL* 14%

HISTORY OF ACCOLADES

91 POINTS, *James Suckling*, v2022

THE ICON ROCK *Signature*

CABERNET SAUVIGNON



APPELLATION Uco Valley, Mendoza, Argentina
VARIETAL BREAKDOWN Cabernet Sauvignon
ABOUT Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. A tapestry of contrasting terrains, the valley boasts stony soils in the west and fine, deep soils in the lower parts, crafted by the forces of river and wind.

TASTING NOTES This Cabernet Sauvignon is a fusion of red and black fruits on the nose, accented by gentle spices. The rich yet balanced wine offers a juicy, chewy palate, characterized by a medium body and firm, integrated tannins.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

AGING 12 months of aging in French oak barrels

ALCOHOL* 14%

HISTORY OF ACCOLADES

91 POINTS, *James Suckling*, v2021

**Please note this is a target and may vary by vintage.*

THE ICON ROCK

SINGLE VINEYARD

MENDOZA, ARGENTINA

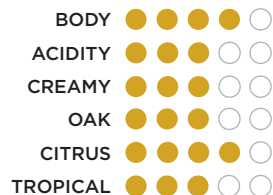
Sourced from high altitude single vineyards, these full-bodied wines are the maximum expression of our soils and The Icon Rock spirit.



THE ICON ROCK

SINGLE VINEYARD

CHARDONNAY



APPELLATION Finca El Coirón, Uco Valley, Mendoza, Argentina

VARIETAL BREAKDOWN Chardonnay

ABOUT Finca El Coirón, situated in the heart of Uco Valley, is acclaimed for its rich soil, primarily composed of gravel and clay, which is ideal for grape cultivation. This vineyard enjoys a distinct microclimate, marked by intense sunlight and significant temperature variations between day and night, fostering the development of complex flavors in the grapes. Perched at an elevation of about 4,300 ft, Finca El Coirón benefits from the cooler temperatures and clear, high-altitude sunlight, which play a crucial role in the unique taste profile of its wines.

TASTING NOTES This Chardonnay has a creamy, silky texture with notes of lemon, green pineapple, and mineral. It has a fresh and round palate, and a long, flavorful finish.

WINEMAKER Sergio Eduardo Casé

WINEMAKING This wine was made by pneumatically pressing clusters without removing the stems. It underwent controlled fermentation, starting at 55 °F and finishing at 64 °F, with partial malolactic fermentation. After filtering, the wine was aged for 10 months in French oak barrels, with 70% of the barrels being first use and 30% being second use. The wine was periodically stirred during aging to move the sediment.

AGING 10 months in French oak barrels.

ALCOHOL* 14.5%

HISTORY OF ACCOLADES

93 POINTS, *James Suckling*, v2022

THE ICON ROCK

SINGLE VINEYARD

CABERNET SAUVIGNON



APPELLATION Finca La Jarilla, Uco Valley, Mendoza, Argentina

VARIETAL BREAKDOWN Cabernet Sauvignon

ABOUT Finca La Jarilla, nestled in the Uco Valley, is renowned for its exceptional terroir, featuring a complex soil composition rich in minerals and alluvial deposits. The vineyard thrives under a unique microclimate, characterized by long, sunny days and cool nights, ideal for slow and even ripening of grapes. Located at an elevation of around 3,600 ft, Finca La Jarilla benefits from the cooler air and intense high-altitude sunlight, contributing significantly to the depth and character of its wines.

TASTING NOTES An exceptionally well-crafted Cabernet Sauvignon, with hints of violets on the nose and a palate rich in black and blue fruits, complemented by notes of dark chocolate.

WINEMAKER Sergio Eduardo Casé

WINEMAKING Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 79–82 °F. Natural malolactic fermentation is followed by 16 months of aging in French oak barrels.

AGING 16 months of aging in French oak barrels

ALCOHOL* 14%

HISTORY OF ACCOLADES

93 POINTS, *James Suckling*, v2021