



Three of the top US wine publications have recently written about O. Fournier Chilean and Argentine wines.

Michael Schachner, from **Wine Enthusiast** magazine, gave a **93 points** rating to **Alfa Crux Malbec**, positioning **O. Fournier** as the fourth best winery.

Bruce Sanderson, Senior Editor of **Wine Spectator** magazine, recently highlighted the **Urban Uco** range as one of the best value propositions today. In the article "**The Value Diaries**", he stated: "*On label often poured by the glass at restaurants that offers quality above its price is Bodegas y Viñedos O.Fournier Malbec Uco Valley Urban*".

Finally, **Patricio Tapia**, from **Wine and Spirits** magazine, selected both **Urban Uco Torrontes 2009** and **Urban Maule Cabernet 2008** as "**Best Value**" wines and gave both of them **88 points**. **Urban Maule Blend 2008** received an even more impressive **91 points** and an "**Extreme Value**" selection. **Centauri Blend 2008** and **Alfa Crux Malbec 2006** both received **90 points**.

We are certainly delighted that these prestigious publications have highlighted **O. Fournier** wines from two of the three countries where it is present.

Thank you once more for your support. Our 2009 sales figures confirm the support we receive from our customers and journalists. Our Argentine sales grew 41% while our Chilean wines grew 504%, both in US dollars. Our Spanish wines grew, in Euros, 41% as well.

MALBEC IN THE SPOTLIGHT

BY MICHAEL SCHACHNER

TOP 10 ARGENTINE MALBECS OF THE PAST YEAR

93 O. Fournier 2006 Alfa Crux (Uco Valley); \$47. Brilliantly colored, with dynamite concentration and lovely black fruit and earth aromas. Precise on the palate but also big and muscular, with silky tannins, grip and a late rush of deftly applied French oak. Drink now through 2012.



Take the high-end Malbecs from Catena, Achaval-Ferrer, O. Fournier, Alta Vista, Noemía de Patagonia and others not included in this article but which have been featured in the past—wines from Lurton, Norton, Colomé, Mendel and others—and they are simply outstanding wines. Undoubtedly they are all very "modern" in style, meaning they are made from late-picked, mature fruit grown in vineyards planted 50 years ago or more. They are, to a wine, aged in French

A newcomer from Uco that really impressed me last year was Temis (94 points; \$50), a first effort from Alta Vista that relies on fruit from a single vineyard in El Cepillo, near where O. Fournier is located. Fewer than 400 cases of this exciting, full-throttle Malbec were made in 2006, but the wine's purity and power bode well for future vintages.

THE VALUE DIARIES

WINE SPECTATOR'S SENIOR EDITORS SHARE THEIR PERSONAL APPROACHES TO FINDING VALUE

Mining Elegance and Minerality

| BY BRUCE SANDERSON |

Argentine Malbec is the one area where I'm a sucker for rich, lush, pure fruit flavors in a higher alcohol style. Matched with a juicy grilled steak, these big reds are hard to beat. My advice is to look for the entry-level bottling from your favorite winery. One label often poured by the glass at restaurants that offers quality above its price is Bodegas y Viñedos O. Fournier Malbec Uco Valley Urban.

Imported new releases

Patricio Tapia reviews Argentina and Chile; Tara Q. Thomas reviews France and Hungary. For a complete list of wines tasted and reviews for all recommended wines, go to wineandspiritsmagazine.com.

<h4 style="margin: 0;">ARGENTINA WHITE</h4> <p>Torrontés</p> <p>88 O. Fournier \$8 2009 Cafayate Valley Urban Uco Torrontés (Best Buy) There's an interesting contrast between this wine's slightly tannic texture (not usual for torrontés) and a light, almost ethereal touch of sweetness. It ends on delicate scents of white flowers. For sweet and sour pork. <i>Tempranillo, New Rochelle, NY</i></p>	<h4 style="margin: 0;">ARGENTINA RED</h4> <p>Malbec</p> <p>90 O. Fournier \$58 2006 Valle de Uco Alfa Crux Malbec Oak influence is more apparent in the aromas than in the flavors of this wine, where the toastiness yields to a dense core of blackberries and violets. The tannins are youthful, needing time to resolve. If you open it now, place it with robust foods, like morcilla. <i>Tempranillo, New Rochelle, NY</i></p>
<h4 style="margin: 0;">CHILE RED</h4> <p>Blends</p> <p>91 O. Fournier \$9 2008 Valle de Maule Urban (Best Buy) In this juicy expression of Maule, the dominant character comes from carignan, with the balance merlot and cabernets franc and sauvignon. The full flavors of cherries, blackberries and rose gain their structure from firm acidity. For pork rillettes. <i>Tempranillo, New Rochelle, NY</i></p> <p>90 O. Fournier \$19 2008 Chile Centauri From dry-farmed cabernet sauvignon, merlot and carignan in the Maule Valley, this wine is pleasantly rustic, with deep flavors of black cherries brightened by a mineral acidity. <i>Tempranillo, New Rochelle, NY</i></p> <p style="font-size: x-small;">Woodland Hills, CA</p>	<h4 style="margin: 0;">Cabernet Sauvignon</h4> <p>88 O. Fournier \$9 2008 Valle de Maule Urban Cabernet Sauvignon (Best Buy) From dry-farmed vineyards in Cauquenes, this cabernet contrasts its rustic texture with rich flavors of fresh cherries. For <i>arrullado</i>, the Chilean version of roulade. <i>Tempranillo, New Rochelle, NY</i></p>

THE Wine & Spirits CRITICS PICK

Extreme Values



\$9

O. Fournier
2008 Valle de Maule Urban
Full cherry and blackberry flavors
Tempranillo, New Rochelle, NY