

GARCES SILVA

FAMILY VINEYARDS



HARVEST REPORT 2024

The 2024 vintage, which will be remembered for its high quality, was marked by a cold and rainy spring, resulting in a late start and a decrease of 30 to 50% of the vineyard yields.

In 2024, Viña Garcés Silva closed this unusual season with mixed emotions. Harvest took place at a moment when the Chilean and global wine sectors were going through an unfavorable cycle of low demand, and consumption and sales figures were showing a general decline.

On the other hand, in our local context, the season was marked by a unusually cold and wet spring, which affected the fruit set and resulted in an extremely late ripening of the grapes despite a slight increase in the average temperatures of February. Nevertheless, the 2024 vintage will be memorable for a reduced but high-quality production, especially for our red wines, which already show remarkable complexity and depth.

As in previous years, today we send you in this summary a brief but precise reflection

on what we believe will mark the future and evolution of our 2024 wines. Putting it in words and making the exercise of finding in the memories and the season's

climatic figures often helps us -both us and you- to better understand how those little details impact the flavors and style of our wines.

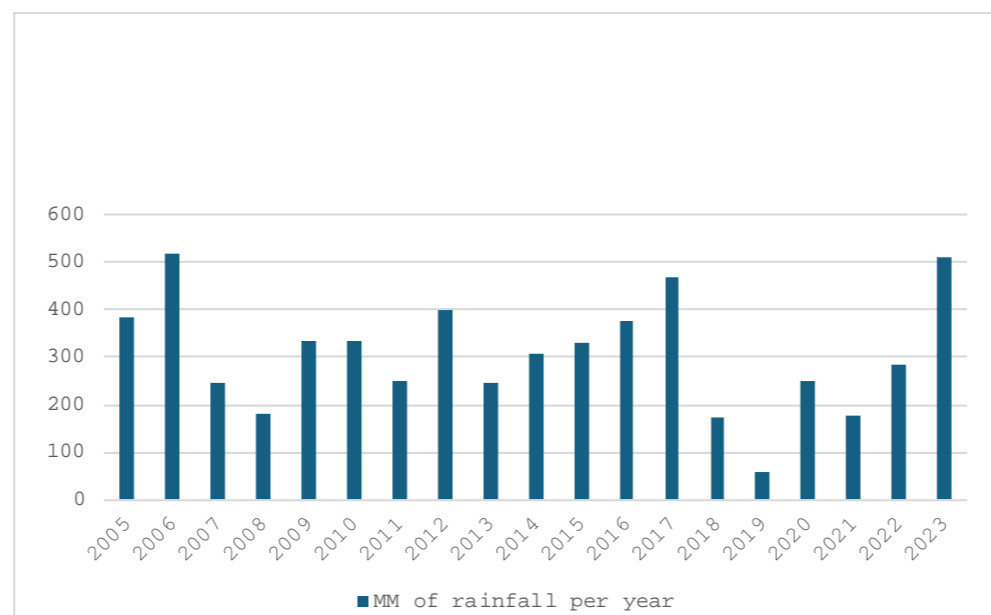


Chart 1. ANNUAL RAINFALL 2005 – 2023 (mm)

Winter (June/July/August)

The winter of 2023 arrived after the rains were already felt early in the season, with almost 90 mm in autumn (between April and May). June followed with the same trend, i.e., a very active 'El Niño' year. During the three winter months, precipitations accumulated 339 mm, turning this winter into the second most rainy since keeping detailed meteorological records, only behind 2006 with 397 mm. The particularity of these figures brings to the fore a couple of events with precipitations of great intensity that gave new life to streams and creeks that had not seen rain for a long time, a phenomenon that not only occurred at a local level: it was also felt in large parts of central and southern Chile with high

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altitude rains (very high snow isotherm), which in a few occasions generated huge water and earth movements from the Andes mountains to the river mouths. At any rate, these major precipitations helped to significantly replenish reservoirs and groundwater supplies, thus diminishing the effects of the extended macro drought that has affected Central Chile in the last two decades.

Another characteristic of this winter was that it wasn't extremely cold. The daily temperatures marked almost 2° C more than the historic average. We believe this issue could have caused premature bud break of the vines. So much so, that the earlier varieties started their cycle before the first fortnight of August and kept around 1.5 months and up to 3 weeks of advance in the first phenological stages, a phenomenon that they fortunately compensated for during the following months.

As for the vineyard management, we continued with our ecological farming techniques, applying compost and guano, planting cover crops among rows, livestock work with sheep and horses, and calling upon everything on hand to increase the life of our soils.

Spring (September/October/November)

During spring of 2023, the tendency of winter rainfall continued and added another 83 mm to the season. In total, the year ended with 510 mm (Chart 1), the second rainiest in 20 years. As a result, the spring temperatures did not rise as quickly as expected, and the soils remained quite wet until the end of October. We carried out our first irrigation only at the beginning of November, almost one month later than usual.

However, the combination of high humidity and low temperatures results in a complicated mix during the fruit set, i.e., when blossoms turn into fruits. As a result, there was a significant and widespread reduction in the size and weight of future bunches. In some cases - and for some of the more sensitive varieties - the drop resulted in less than half of the berries they would have produced in a normal year.

The most significant work carried out during this period was controlling natural grazing and managing the de-sprouting of the vineyard. Given the high degree of water accumulated in the soil, we also had to face the no-small challenge of controlling the vigor of the grass in the vineyard. It is thus that we incorporated this year a new mechanical control by using a tractor device called 'Finger Roller' (Clemens, Germany), a complement to the work we have been doing with intercepa for a long time, and which has allowed us to be more efficient in controlling the grass growing on the rows, which, in turn, facilitates the work of product applications and irrigation.

On this occasion, and given the already mentioned conditions, we focused primarily on fungal disease control since the pressure of powdery mildew (*Uncinula necator*) was extremely high this year. But thanks to our strict on-site monitoring, we managed to have a fairly controlled spring.

Summer (December/January/February)

Summertime began with the same cold tendency as spring. But it gradually moderated, alternating hotter with colder days. During January, the area showed the typical characteristics of the coastal areas, with a maximum average temperature of 23°C and high relative humidity (81.2%), as well as numerous cloudy days or misty mornings that persisted until midday.

February started showing a change in the tendency: we perceived small heat waves that lasted three to four days, with maximum temperatures rising up to 28 and 29° C, something unseen for several seasons. This heat momentums accelerated ripeness, especially that of Pinot Noir, a variety that can be very sensitive to a few warmer days in its last stages before harvest. We generally perceived those warmer days as something positive since, without them, harvest could have been still more belated.

Throughout the complete period, we went on with great energy controlling the fungal diseases that the vineyard was suffering, and working



Photo: Jimmy Hayes

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carefully with irrigation to avoid large osmotic shocks in the small berries, more susceptible to break and facilitate the entrance of botrytis.

Harvest (March/April)

The 2024 harvest period began on the last day of February of this leap year, which positions us within the group of rather late vintages. (Chart 2). After picking the first Pinot Noir - mainly material of clonal origin - with very diminished yields due to the fruit-set problems already mentioned, we had to be patient before continuing with the other varieties. A constant collection of grape samples helped us to sense the different evolutions until perceiving how they reached a perfect balance between the flavors of the grapes, their high acidity, and the low sugar levels that marked this season.

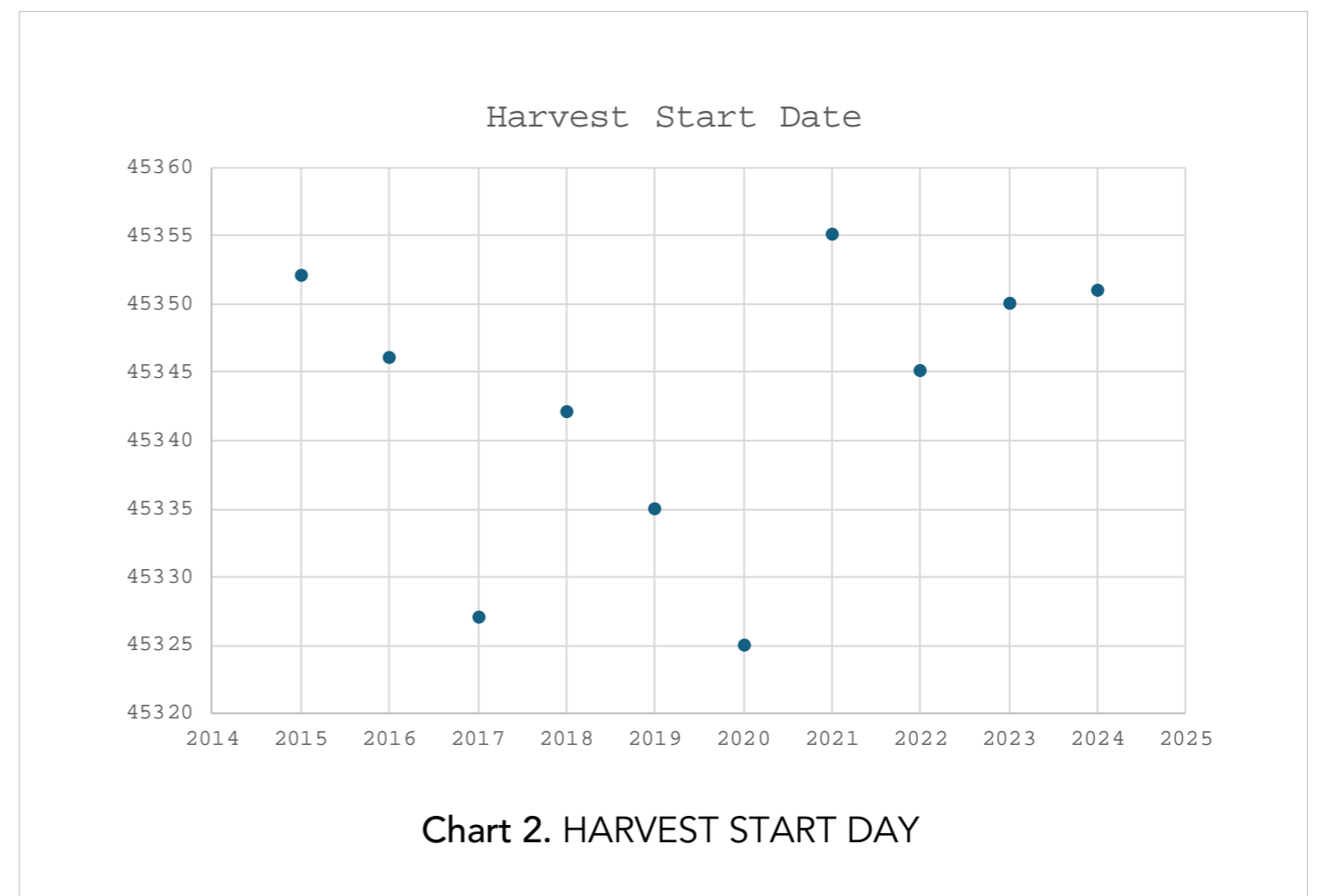
One thing that caught our attention in 2024 was

the precocity of Chardonnay, especially if compared to the other varieties and their historical harvest dates. We generally picked it after March 15, even later than the first Sauvignon Blancs. But this vintage it was ready ten days earlier.

Harvesting Sauvignon Bland happened at a slower and more paused pace. We started on March 13 with the first batches of our 'Cordón Huinca' and continued until April 8. This year we harvested numerous plots that allowed us to complete our 2024 blend.

Finally, there were no big changes in the trend regarding Syrah, but we had to be very patient to finish its harvest. We started picking in small batches - very well selected - and finalized the season on April 29, one of the latest closures of the last years.

Along the season, the grapes slowly reached a perfect ripeness. The late character of this vintage - despite a warmer February and the lower yields



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– resulted in a magnificent concentration of flavors and excellent quality, especially in red grapes, that are delivering intense wines, full of flavors.

We harvested a total of 320.000 kilos from 79 different selections. As usual, we

processed the grapes as individually as possible and look forward to making a follow-up at the winery before blending. We completed the vintage with 981 Degree Days (Base 10), slightly higher than the 2023 harvest, which marked 963 DD and very similar to the one we had in 2021, with 988 DD (Chart 3).

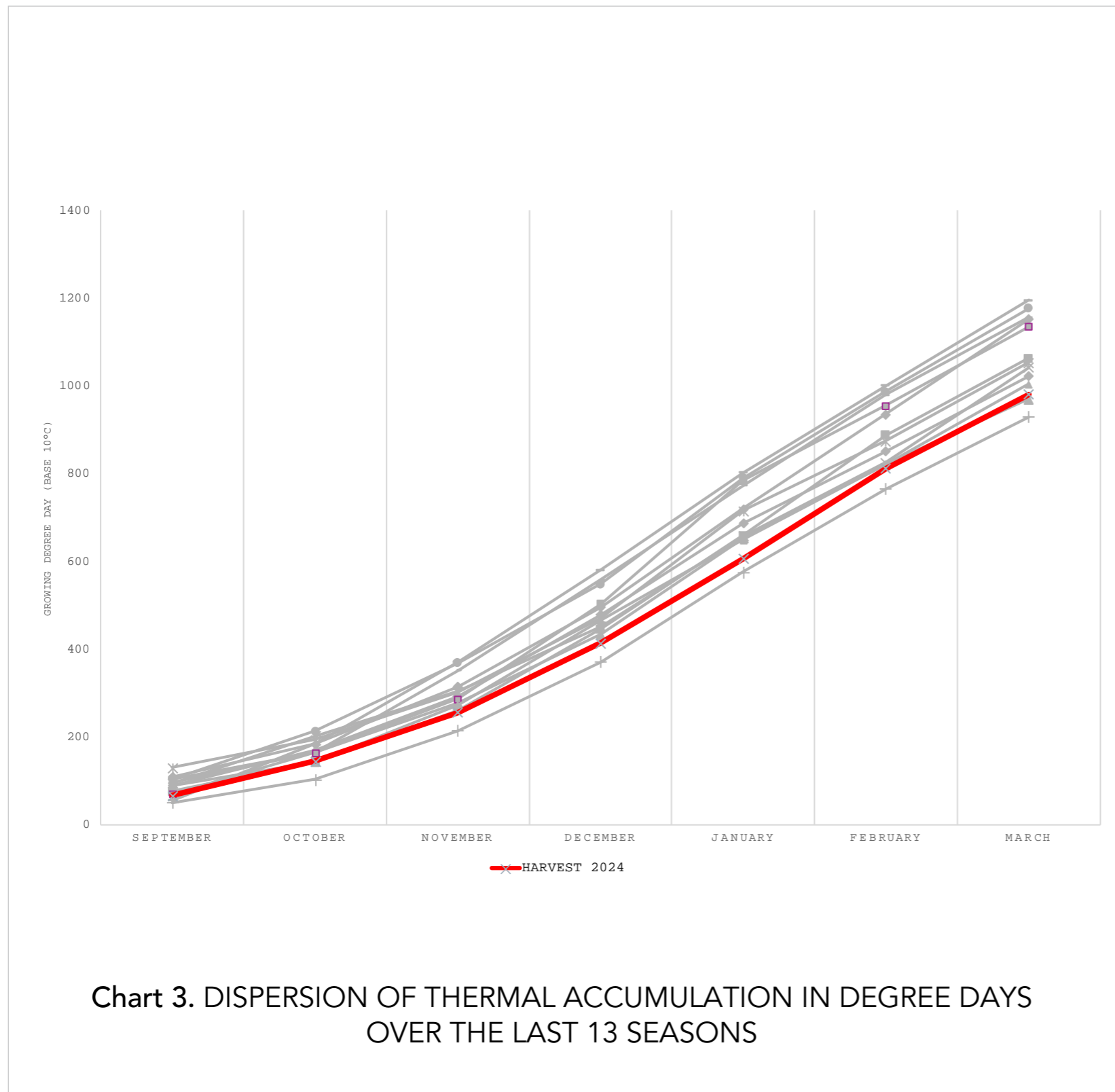


Photo: Jimmy Hayes

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Conclusions

The 2024 vintage stood out for a smaller-than-usual crop due to problems in the fruit set caused by a cold spring. Despite a belated harvest, the quality of the grapes, especially the red ones, is exceptional, so this year we expect memorable and distinctive wines of outstanding complexity and aging potential. At Viña Garcés Silva we hold on to our engagement with quality and sustainability, adapting to the changing climate conditions to offer wines that truly reflect the essence of the Leyda Valley.



Photo: Jimmy Hayes