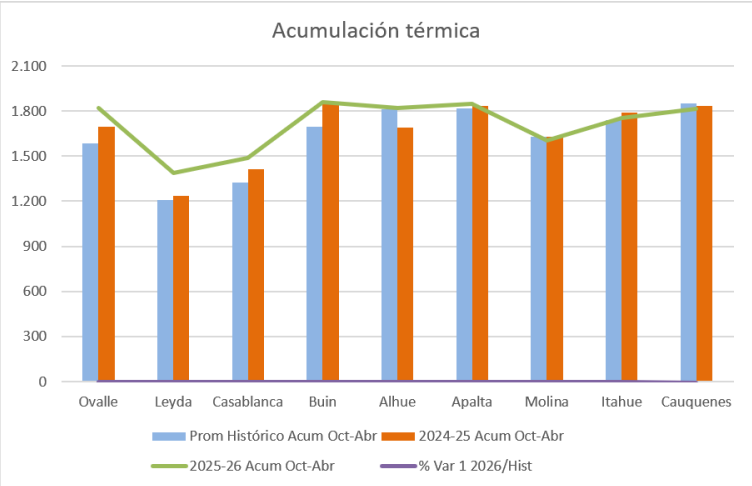
# HARVEST REPORT 2025 – 2026 SANTA RITA ESTATE AND CARMEN WINERY

## HIGHLIGHTS OF THE SEASON

- In general terms, the 2025-26 season was warm in both spring and summer, with a later bud break in the north-central area, an earlier flowering and veraison period in the south-central area, and a more advanced, gradual sugar ripening that achieved a higher alcohol content than in the previous season.

- Regarding accumulated growing degree days (GDD) from October to April, all fields recorded a higher thermal sum than the historical average and the previous year, with the exception of Molina, Itahue and Cauquenes, which accumulated slightly fewer GDD than in the 2024-25 season.




- The season began in spring with abundant soil moisture, thanks to the rainfall recorded in winter (mainly from June to August), although this was below the levels of the previous two seasons.

- The rainfall recorded during spring (September and October) in the south-central area, and in March in some localities, increased relative humidity during the budbreak, flowering and berry-set stages, and even during harvest, raising the risk of powdery mildew for the second consecutive year of high disease pressure. Preventive and curative control programs were required more heavily in the Leyda, Alhué and Itahue fields; however, there were no major problems with Botrytis.

- Minimum temperatures were above the historical average during spring, with the exception of the Leyda and Alto Jahuel fields; however, there were no significant frosts in any area.

- The maximum temperatures reached in January and February did not trigger dehydration or fruit collapse in any variety, despite greater thermal accumulation in these months, and did not translate into a marked advance in the harvest of white or red varieties.

- The harvest was longer than the previous season, starting in Ovalle on February 10 with Chardonnay (20 days later than the previous year), and ending on April 30 in Alto Jahuel with Cabernet Sauvignon.

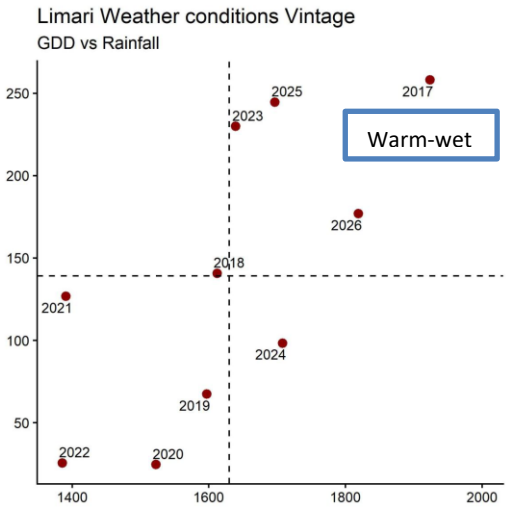
- Overall, the 2026 harvest closed 7.3% above the 2025 harvest, 3.5% below plan and 1.2% above the January 2026 estimate, totaling almost 40 million kg. This can be explained by a higher berry count and heavier bunches, given the good temperature conditions recorded since December.

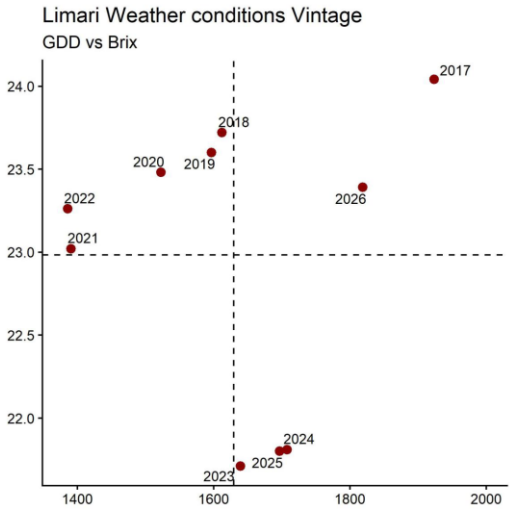
- Regarding varieties, whites closed 14% above the 2025 season in grape production, similar to budget, and 6% above the January estimate, with the main increases coming from Chardonnay, Sauvignon Blanc and Pinot Gris. Reds, meanwhile, closed 4% above 2025 in grape yield, 5% below plan, and 1% below the January estimate. The varieties that declined were mainly Carmenère, Malbec, Syrah and Pinot Noir, while several less common varieties increased, such as Mourvèdre, Petit Verdot, Marselan and Alicante Bouschet.

- Quality was exceptional for varieties such as Chardonnay and Syrah from Ovalle, Sauvignon Blanc and Chardonnay from Casablanca, Cabernet Sauvignon from Alto Jahuel, and Carmenère and Syrah from the Apalta field.

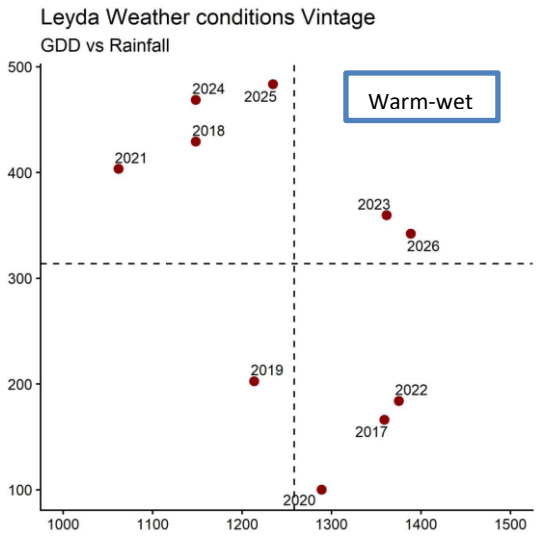
## COMPARISON IN GDD ACCUMULATION, RAINFALL AND BRIX DEGREES BETWEEN VINTAGES IN THE DIFFERENT VALLEYS

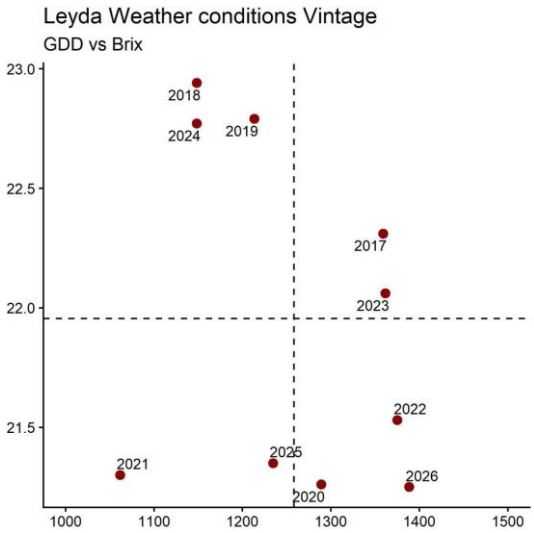
Using the data recorded by Santa Rita Estates' weather stations, the interaction between GDD, Brix and rainfall was analyzed for the main valleys over the last 10 vintages. In the case of Limarí, the 2026 harvest falls into the group with the highest rainfall and thermal accumulation, similar to 2025 (as well as 2017 and 2023). There is also a correlation between warm years and higher Brix levels, very similar to 2017.



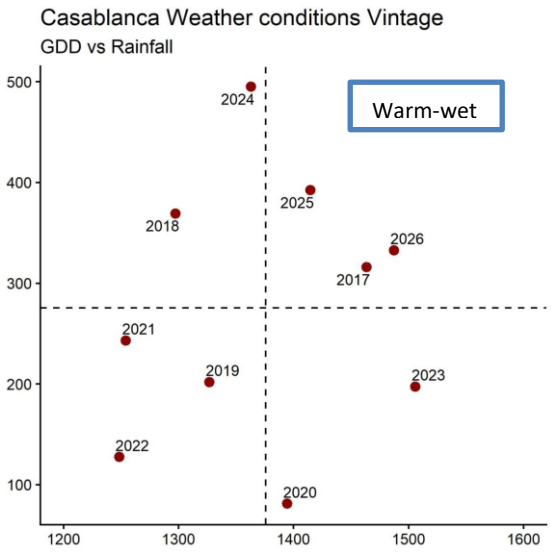



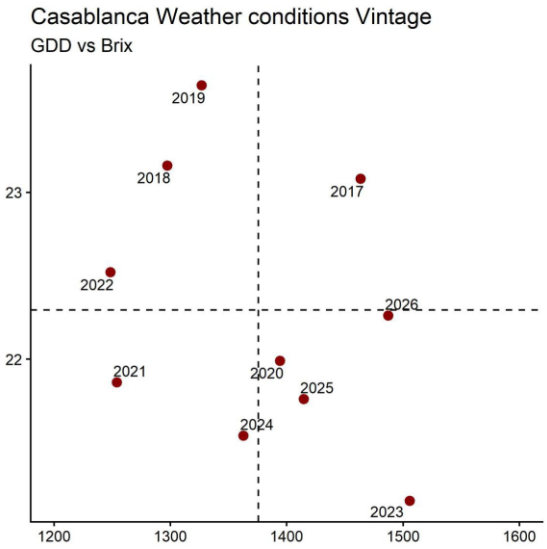

In the case of Leyda, the 2026 harvest also falls into the group of vintages with the highest rainfall and thermal accumulation, similar to 2023, and Brix levels were low despite the greater thermal accumulation (similar to the 2020 and 2022 vintages).



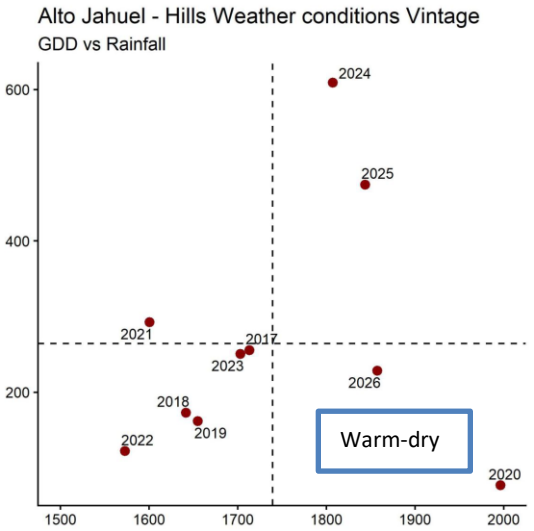



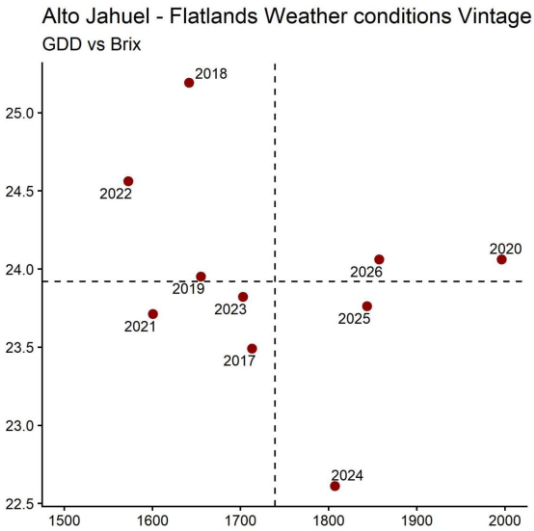
A similar pattern was recorded in the Casablanca Valley, showing a warm season with high rainfall, similar to the 2025 and 2017 seasons, and a lower Brix degree despite the greater thermal accumulation.



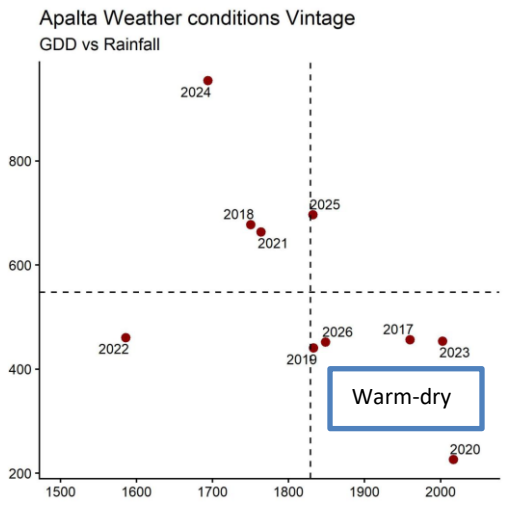



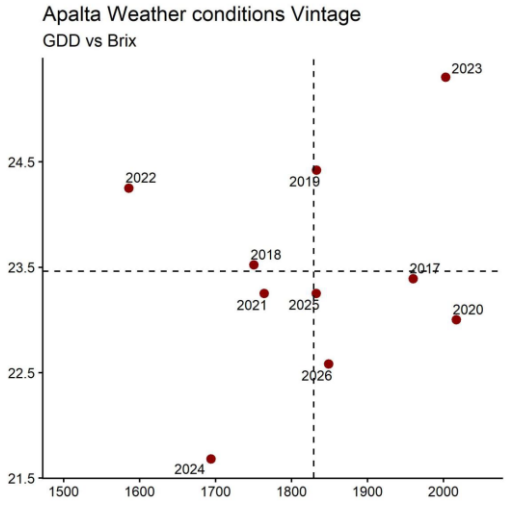

In the case of Alto Jahuel (Maipo), the data show that the 2026 harvest was a warm season with less precipitation (similar to 2020), compared with 2025, which was warm but with more rainfall. The Brix degree in 2026 was high, with greater thermal accumulation (similar to 2020), and above that of 2025 and 2024.



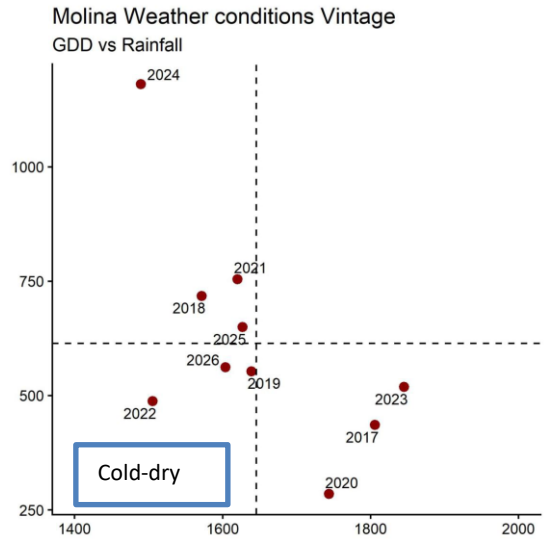



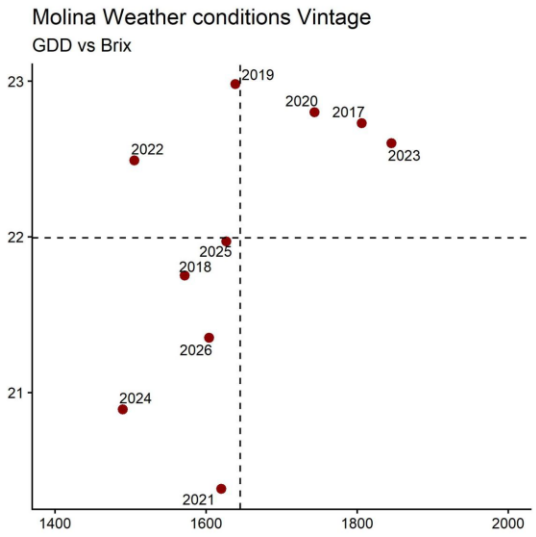
In the Apalta field, a warm harvest with less rainfall was recorded, similar to the 2017, 2019 and 2023 harvests. Despite being a year of high thermal accumulation, the Brix degree was low compared with 2025.



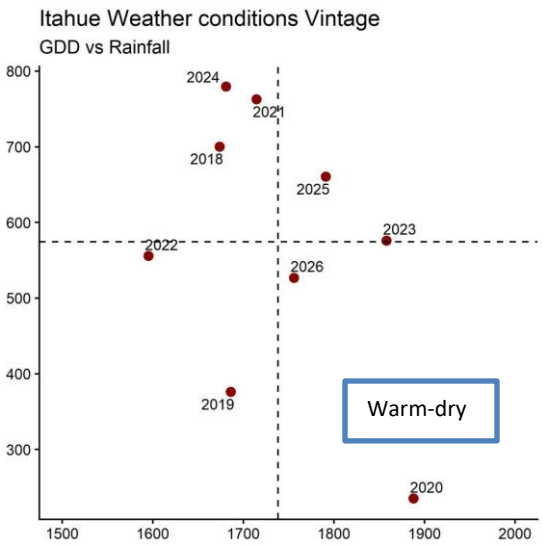



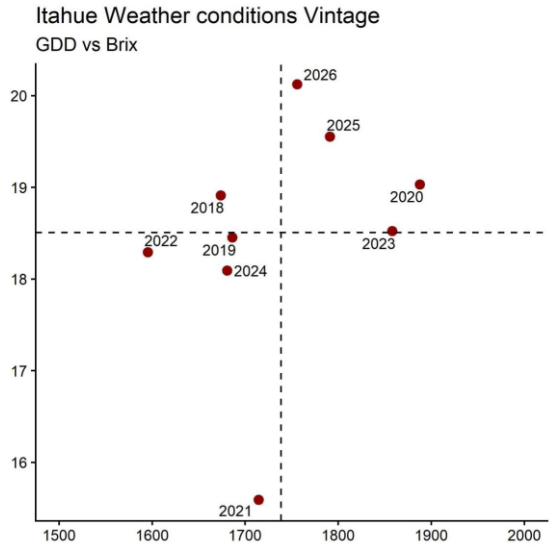

In the south-central area, Molina recorded a harvest with lower thermal accumulation and less precipitation, making it a cold-dry season, similar to the 2022 harvest. Brix levels were also lower, similar to the 2018 and 2024 harvests, and below the 2025 season.



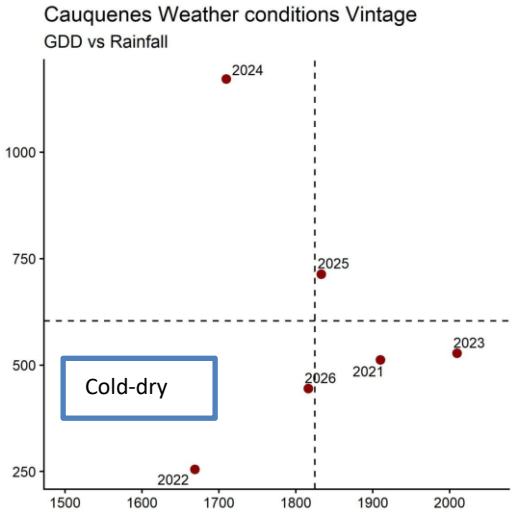



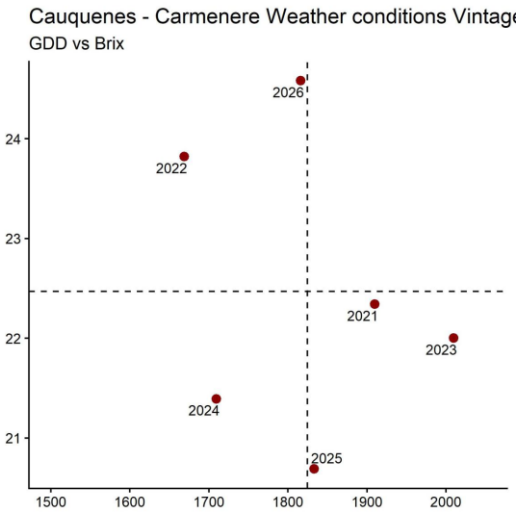
In the case of Itahue, the 2026 season corresponds to a hot and dry year, with rainfall close to average and below that of 2025, and a high Brix degree that correlates with a warmer season, similar to 2025 and the 2020 harvest.




In Cauquenes, the season showed thermal accumulation close to average and less precipitation than 2025, qualifying it as cold-dry, with a higher Brix degree similar to the 2022 harvest.



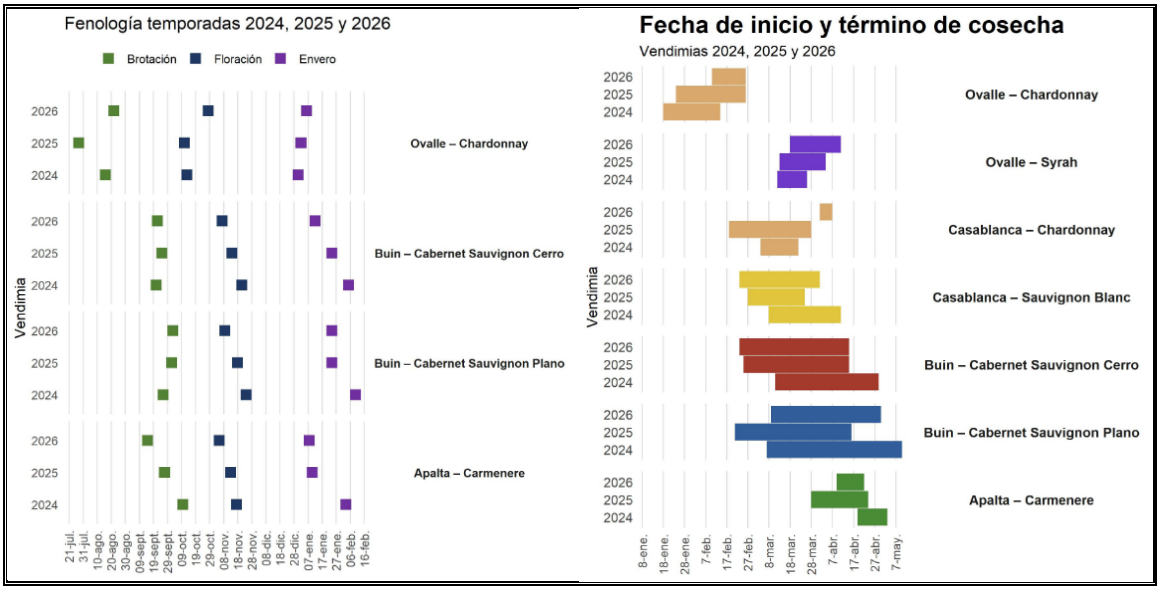
## INTERACTION OF CLIMATE AND PHENOLOGICAL STAGES OF THE SEASON IN ICONIC VALLEYS

The correlation between climate data and crop milestones in the 2026 season shows that high thermal accumulation (GDD) and lower rainfall were the main drivers of an accelerated phenological cycle and earlier harvests in the valleys of the central zone.

In Limarí, the climate of 2026 was characterized by a Winkler index of 1819 and rainfall of 175 mm, quite atypical for recent years after several years of drought. Despite the heat, Chardonnay budbreak was later (late August) than in previous years, as was flowering. However, veraison was aligned with 2025 (early January), making up time thanks to the high maximum temperatures in January and February. The Chardonnay harvest window in 2026 was later than in the previous two vintages (completing in late February), correlating with slower sugar build-up and overall acidity that remained exceptionally high despite the heat.

In Maipo, Alto Jahuel recorded its highest thermal accumulation in 2026, with an index of 1857, along with a drop in rainfall compared with the rainy year of 2024. The high GDD led to a marked advance in the mid-season stages. Flowering (early November) and veraison (early January) occurred weeks earlier than in 2024 and 2025. This thermal advance allowed varieties such as Cabernet Sauvignon Cerro to finish their harvest in mid-April, avoiding a later finish. In the flatland sectors, harvests began later than in the previous year but still finished by the end of April, rather than in May as seen in colder, rainier years such as 2024.

The Apalta valley showed a similar pattern, with a Winkler index of 1849 in 2026, much higher than that of 2024 (1694), and moderate rainfall of 450 mm following the extreme of 900 mm in 2024. The 2026 season was the earliest across all phenological milestones of the last three harvests. Budbreak (mid-September), flowering (early November) and veraison (early January) were considerably earlier than in previous years. Ripening was very efficient thanks to the persistent heat; the Carmenère reached 24.5° Brix as early as mid-March. This allowed the harvest to be concentrated in April, finishing much earlier than in the 2024 season, when the cycle extended until May due to lower thermal accumulation.



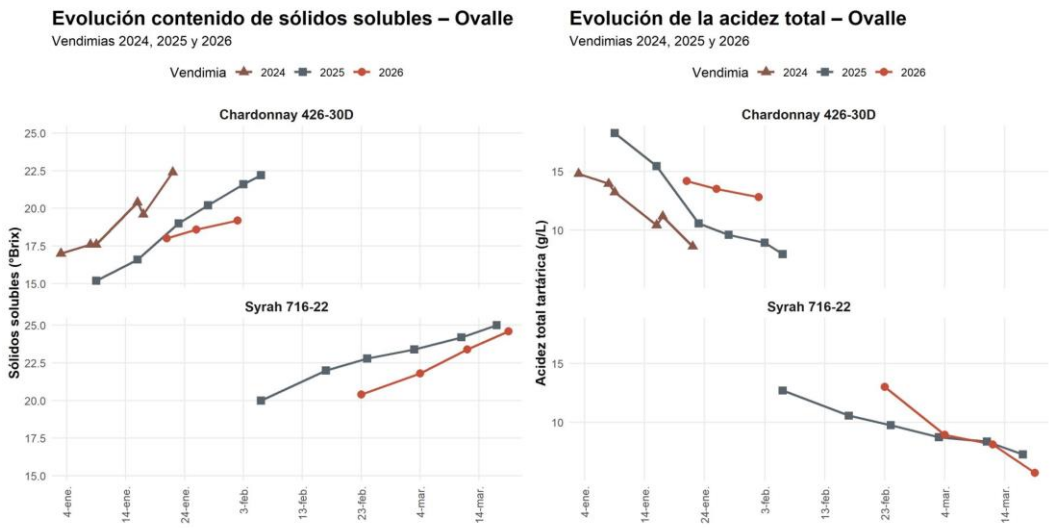

In short, while the year 2024 (rainier and colder) stretched the phenological cycles and delayed the harvests, the 2026 vintage acted as a thermal catalyst that compressed the cycle, brought forward the ripening stages, and allowed higher sugar levels to be reached earlier.

## EVOLUTION OF MATURITY – MAIN VARIETIES AND TERROIR

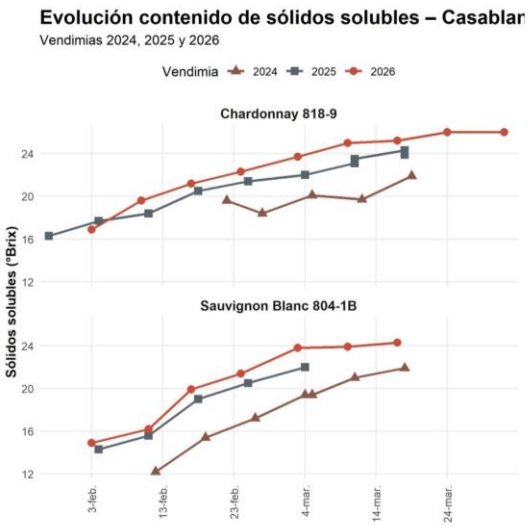
The optimal ripening process of the grapes involves a gentle increase in soluble solids and a gradual decrease in total acidity, aiming to reach an optimal level of ripeness in terms of probable alcohol content, together with an adequate level of acidity and pH in the must that does not require artificial correction.

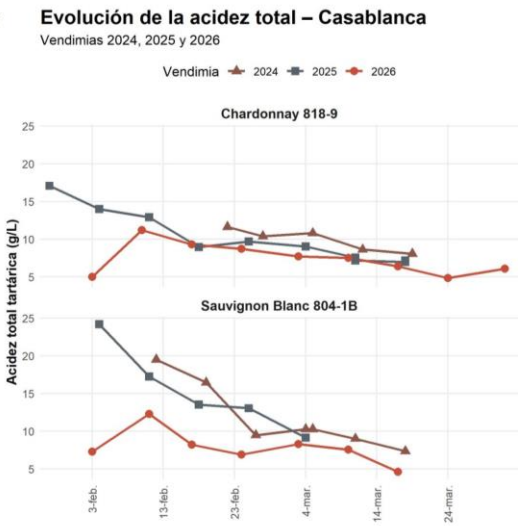
In general, the evolution of maturity in the 2026 season was characterized, in most valleys, by a faster and higher accumulation of soluble solids (Brix) compared with the 2024 and 2025 vintages, accompanied by acidity levels that generally ended up lower, with specific exceptions.

In Ovalle, Chardonnay in 2026 showed a slower Brix accumulation and ended up with levels lower than those recorded in 2024 and 2025 for the same dates. Syrah also showed Brix levels in 2026 below those of 2025, reflecting a very balanced evolution. As for total acidity, contrary to the general trend, the 2026 Chardonnay maintained significantly higher acidity than in the two previous vintages, while the 2026 Syrah showed a marked decrease, ending with lower acidity than in 2025.

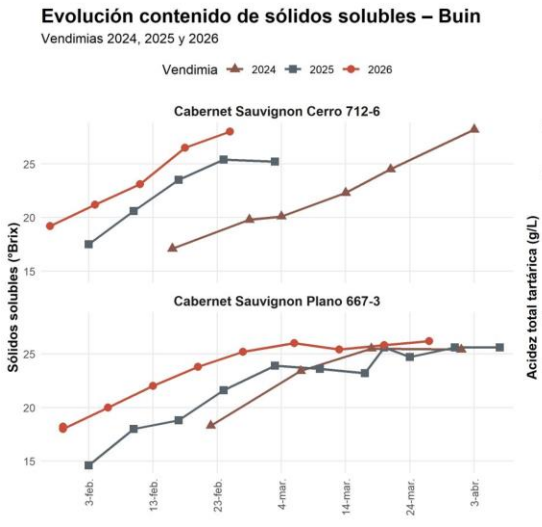


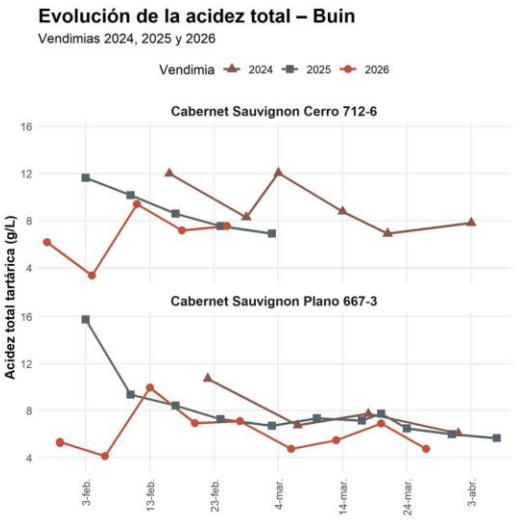

In the Casablanca Valley, both Chardonnay and Sauvignon Blanc showed a much more aggressive ripening curve in 2026, consistently exceeding the Brix levels of 2024 and 2025 and reaching up to 26° Brix in the case of Chardonnay. The 2026 vintage saw a spike in acidity in mid-February before falling sharply below the final levels of the previous seasons.



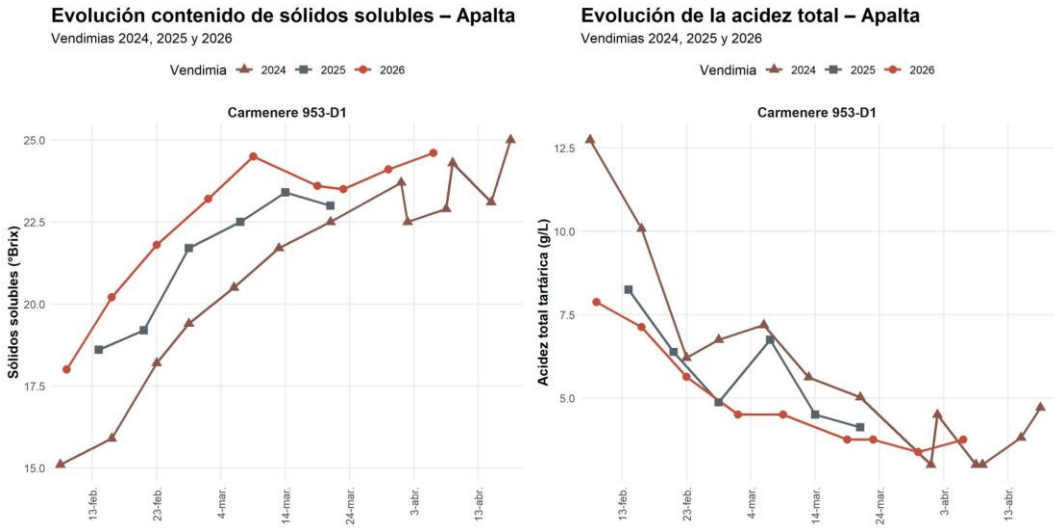




In Alto Jahuel (Buin), more accelerated ripening was observed. Cabernet Sauvignon Cerro reached 28° Brix by the end of February 2026, a milestone not achieved even in May in 2024. Cabernet Sauvignon Plano in 2026 also vastly surpassed the 2024 and 2025 sugar records throughout the season. On the other hand, in 2026 Cabernet Sauvignon from both sectors began a sharp drop in acidity in early February, reaching minimum levels (approx. 3.5-4 g/L) much earlier than in 2025, before fluctuating and ending up below the 2024 acidity level.




In the Apalta field (Colchagua Valley), the Carmenère in 2026 maintained Brix levels higher than those of 2024 and 2025 at every measurement point, exceeding 24° Brix as early as mid-March. Total acidity in 2026 was consistently the lowest of the three vintages, ending the season near 3.5 g/L, while in 2024 it remained above 4.5 g/L.

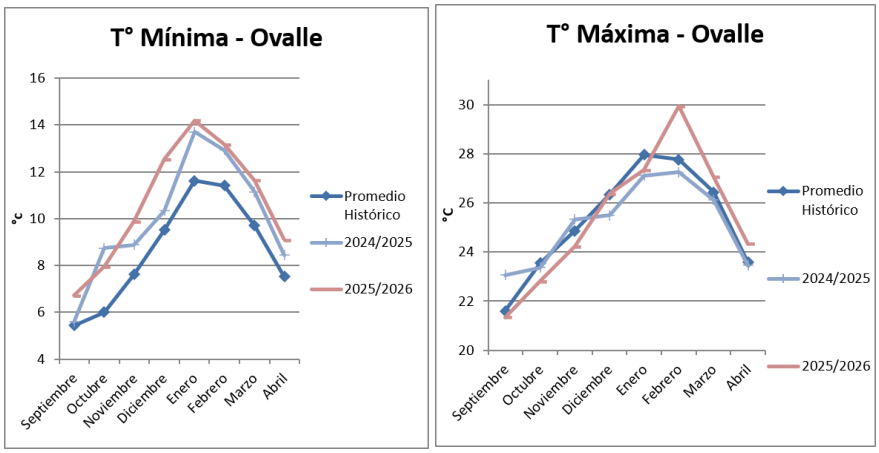



## SUMMARY OF CLIMATIC VARIABLES, PHENOLOGY AND YIELDS OF THE MAIN VARIETIES AND FIELDS

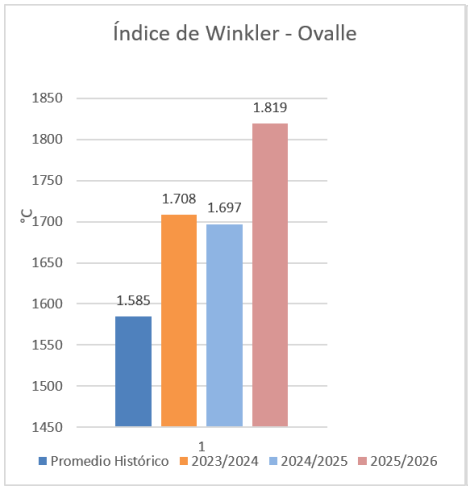
### OVALLE (Fundo Las Peñas, Limarí Valley)

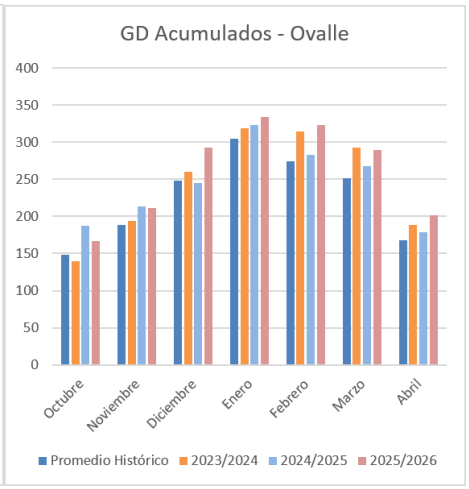
***Climate***

Average minimum temperatures were above both the historical average and the previous year throughout the season. Average maximum temperatures were lower than the historical average in spring, but from December onwards were higher than the previous year, showing a warmer ripening period, with February being the warmest month at about 30°C.

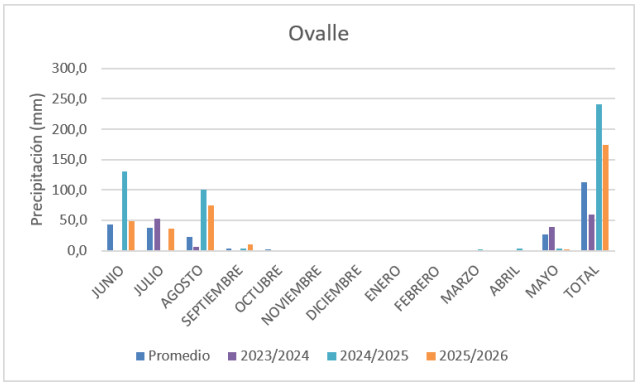


Total thermal accumulation was higher than the 2025-26 season and higher than the historical average, reaching 1819 GDD as of April. Spring was cooler than the previous year; however, from December onwards it was warmer.




The season's precipitation was recorded mainly in the winter months, totaling 174 mm, lower than the 240 mm recorded in winter 2024, with the heaviest rainfall in August and the last recorded in September.




***Phenology***

In Chardonnay, budbreak began 25 days later than the previous year; flowering was 23 days later and shorter in duration (16 days); and veraison was 3 days later with the same duration (18 days). In Syrah, budbreak occurred 21 days later, flowering 30 days later, and veraison 4 days later, with a period 3 days longer than the previous year (completing in 23 days). This delay in the phenological stages is explained by lower minimum and maximum temperatures at the end of winter, although thermal accumulation later became greater.

***Grape production***

Yield was +13% with respect to the previous year, 7% above plan and -1% below the January estimate. The variety with the greatest decline was Chardonnay (-11% versus plan); however, Syrah registered +27% above plan. Overall, yields for the three varieties recovered thanks to greater water availability for irrigation in the area and better fruit set in spring.

***Wines***

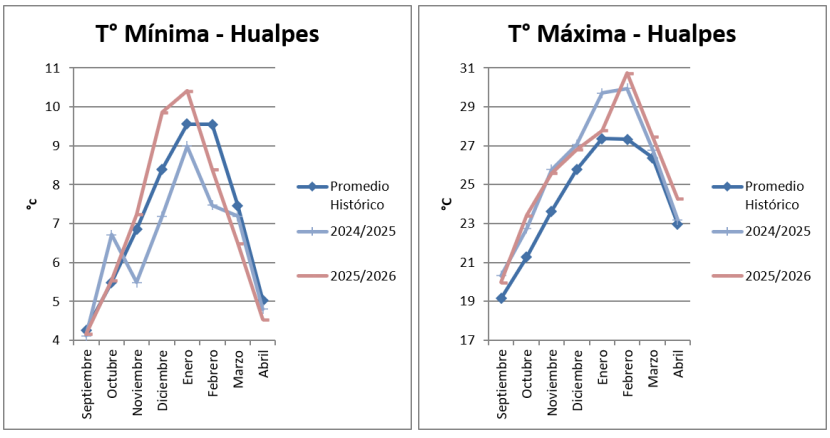
The Chardonnay grapes were received in good health and with good ripeness. They are wines that show good freshness, elegance, aromas characteristic of the variety, and excellent concentration.

The Syrah grapes were harvested with very good concentration and ripeness; the colors are deep, and the pure aromas are dominated by intense fruit and soft spicy notes. These are wines of good varietal typicity and are very elegant.

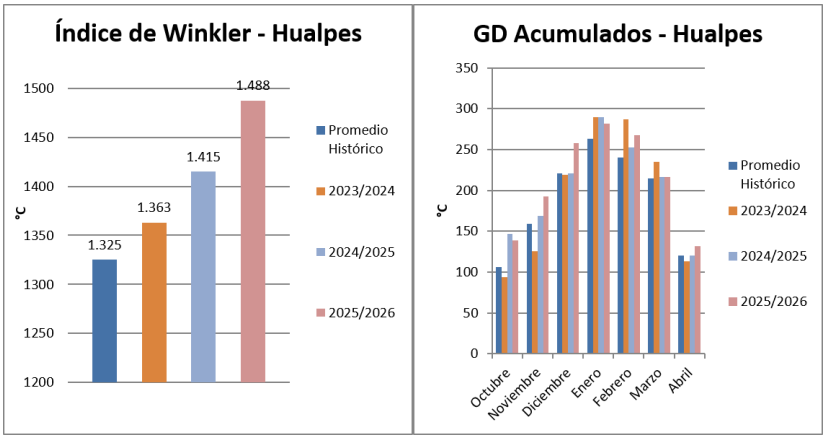
**<u>CASABLANCA (Hualpes Field)</u>**

***Climate***

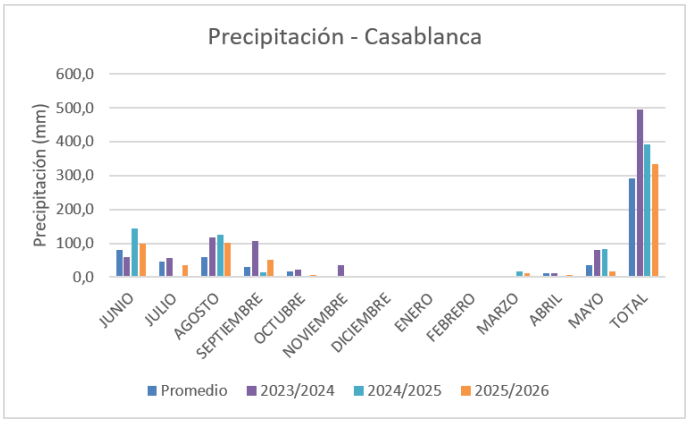
Average maximum temperatures were similar to the historical average and the previous year until December, with a cooler January than the previous year, followed by a ripening period with higher maximum temperatures, February being the warmest month. Meanwhile, minimum temperatures were higher from November to January, with no frost events.




Total thermal accumulation was higher than in the 2024 season and higher than the historical average, reaching 1488 GDD as of April. In spring, from October to December, thermal accumulation was greater, with January being the warmest month, similar to the previous season.The ripening months were also warm.




Rainfall reached 366 mm, concentrated between May and September 2024, compared with 356 mm in winter 2023 — 100 mm more than the historical average for the same months.




***Phenology***

Budbreak began 6 days later than the previous year in Chardonnay (August 14) and 2 days later in Riesling, while in Pinot Noir it occurred 6 days earlier (August 20) and in Sauvignon Blanc 5 days earlier (September 4). Flowering was later than the previous year in all varieties (24 days in Sauvignon Blanc, 19 days in Riesling, 16 days in Chardonnay and 3 days in Pinot Noir). The flowering period was longer in all varieties except Pinot Noir, at 12 days.

Veraison in Chardonnay was 9 days later than the previous year, 4 days later in Riesling, 3 days later in Sauvignon Blanc, and on a similar date in Pinot Noir. The veraison period was longer in Chardonnay (19 days) compared with the previous year, and shorter in Sauvignon Blanc (11 days), Riesling (14 days) and Pinot Noir (10 days). As for harvest, the white varieties were picked later than

the previous year — Sauvignon Blanc 3 days, Riesling 9 days, and Chardonnay 11 days later — while Pinot Noir was harvested 2 days earlier.

***Grape production***

In terms of yield, volumes were +18% above the 2025 harvest, +31% above plan and +34% above the January estimate. Sauvignon Blanc yield was +21% on plan, Chardonnay +62%, and Pinot Noir +46%. The only variety below plan was Riesling, at -2%.

***Wines***

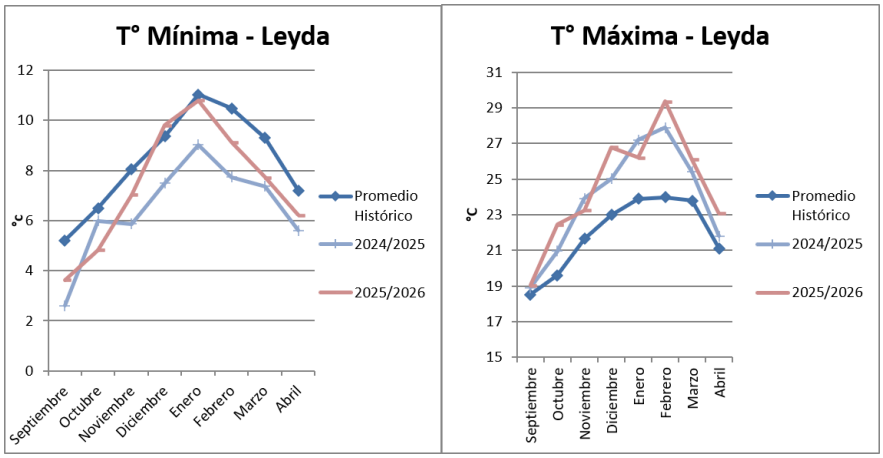
Chardonnay: Wines of medium concentration, with good maturity and balanced acidity.

Sauvignon Blanc: Wines of very good maturity and concentration. Advanced aromatic ripeness is achieved, with notes of passion fruit and lime. These are fresh wines with medium acidity, delivering good balance.

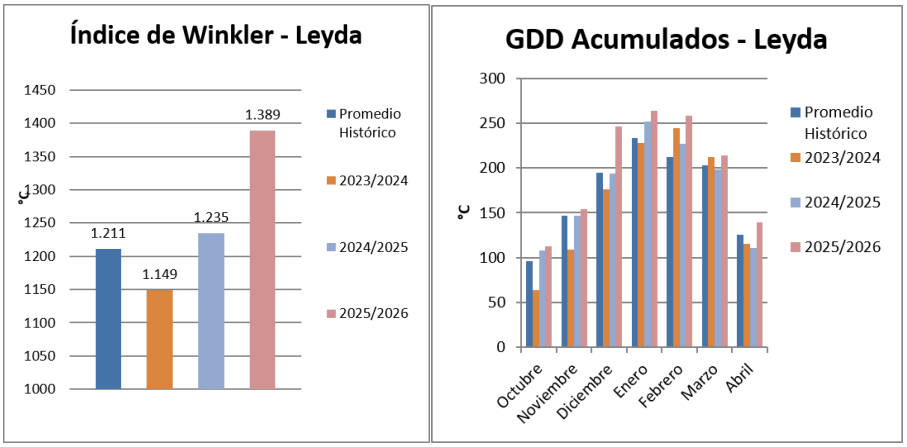
**LEYDA (San Antonio Valley)**

***Climate***

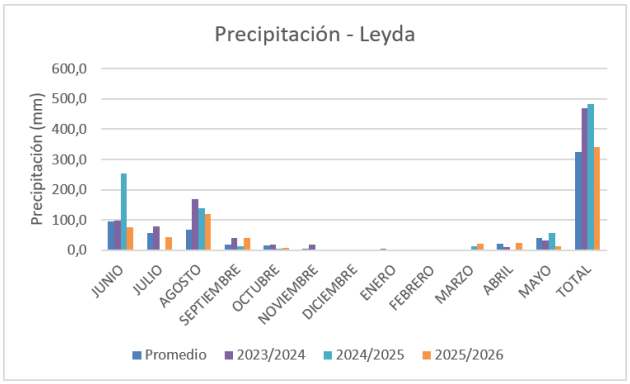
Average minimum temperatures were lower than the historical average throughout spring until December, and then throughout the ripening season, but above the previous year's records; however, average maximum temperatures were higher than the historical average throughout the season, reaching two peaks in December and February and marking a warmer ripening period.



Total thermal accumulation was higher than both the historical average and the previous year, reaching 1389 GDD — the warmest year in the last 16 years. Thermal accumulation was greater throughout the season than the historical average and the two previous years, with December to February being the warmest months.




Rainfall reached 340 mm, similar to the 2022-23 season, and lower than the last two seasons, where levels of almost 480 mm were recorded. Rain was concentrated in winter, with August the highest month at 120 mm.




***Phenology***

Budbreak began 21 days earlier than the previous season (last week of August) for Pinot Noir, and on a similar date for Sauvignon Blanc. Flowering in both varieties began on a similar date to the previous year, lasting 28 days for Pinot Noir and 15 days for Sauvignon Blanc, similar to the previous year. Veraison was also recorded on similar dates for both varieties — January 24 for Pinot Noir and February 13 for Sauvignon Blanc — but with a shorter duration: 4 days less for Pinot Noir (26 days) and the same duration for Sauvignon Blanc (32 days). However, harvest was brought forward by one week for Pinot Noir (third week of March) and on a similar date for Sauvignon Blanc (April 21).

***Grape production***

Field yields dropped significantly compared with plan and the previous year for both varieties, due to high fungal disease pressure throughout the season caused by climatic conditions. This affected bunch weight, resulting in lower fruit set and lower yields.

***Wines***

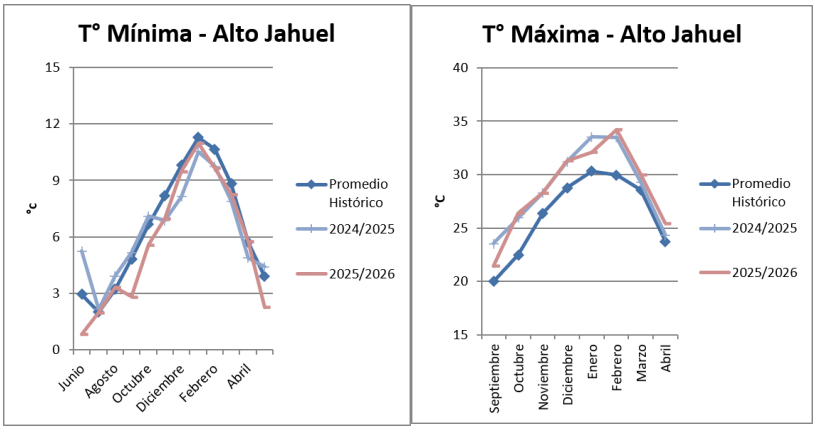
Sauvignon Blanc: An earlier harvest producing balanced wines of good maturity, with exotic fruit character, medium concentration and good acidity.

Pinot Noir: Wines with good texture and integrated vibrancy. We achieved a good balance of ripeness, concentration and freshness despite an earlier harvest. These are wines with great potential, showing intense fruit.

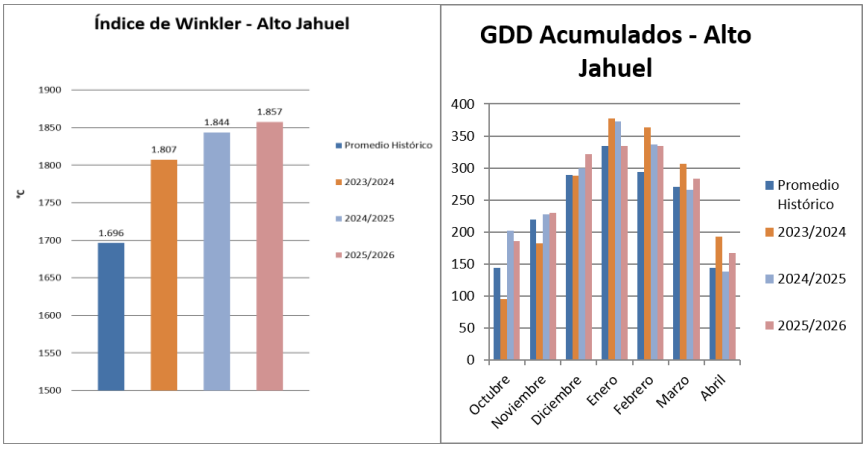
**ALTO JAHUEL (Maipo Valley)**

***Climate***

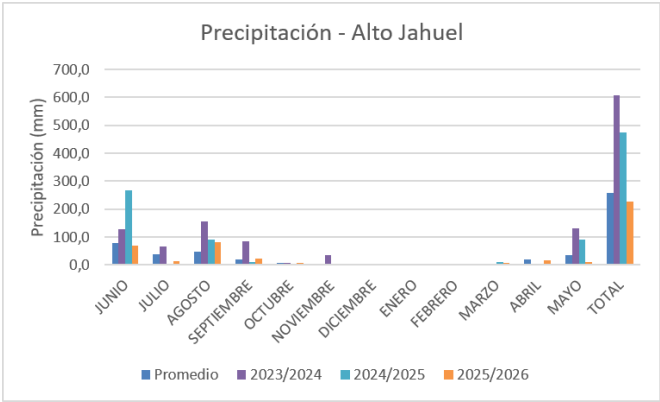
While average minimum temperatures were lower than the previous year and the historical average until December, average maximum temperatures were higher over the same period than the historical average and similar to the previous year, rising above it from February onwards, showing a warmer season.




Thermal accumulation to March totaled 1857 GDD, above previous years and the historical average, with November and December being the period of greatest accumulation. The ripening period saw more extreme temperatures; despite this, there was no dehydration damage, and there were no heat waves as intense as in the previous season.




Winter rainfall accumulated 186 mm between June and September, half of the amount recorded in the same period of the previous year (370 mm), and similar to the 186 mm historical average for the same months, which kept minimum relative humidity higher during spring, generating medium disease pressure such as powdery mildew. Total rainfall of 228 mm was below the last two seasons and even the historical average.




***Phenology***

Budbreak of Cabernet Sauvignon in the hill sectors was recorded 3 days later than the previous season, similar to the flat sectors, occurring 10 days earlier in the hills than in the flats. Flowering in the hills was brought forward by 5 days, and in the flats by 9 days, with a duration of 9 days in both cases, similar to the previous year. Veraison in the hill sectors was 10 days earlier than the previous year (dated January 9) and 7 days shorter than the previous season, when it lasted 14 days; in the flat sectors, veraison took place 10 days earlier (dated January 18), with a duration of 10 days, similar to the previous year. Harvest in the hills started 5 days early, while in the flat sectors it was delayed by 10 days, with the hills always ahead of plan.

***Grape production***

Yield was +27% over the previous year and +18% over plan. This was due to heavier bunches, mainly in the clonal material of Cabernet Sauvignon and Cabernet Franc, and in the more productive varieties such as Sangiovese, Syrah, Grenache and Tempranillo grown under free-canopy training systems. Higher maximum temperatures during flowering and fruit set increased bunch size, producing a greater number of berries and heavier berries. Cabernet Sauvignon was +17% and Cabernet Franc +9% compared with plan, and the other productive varieties also showed higher yields, including Malbec, Grenache, Tempranillo, Syrah, Sangiovese, Marselan and Petit Syrah.

***Wines***

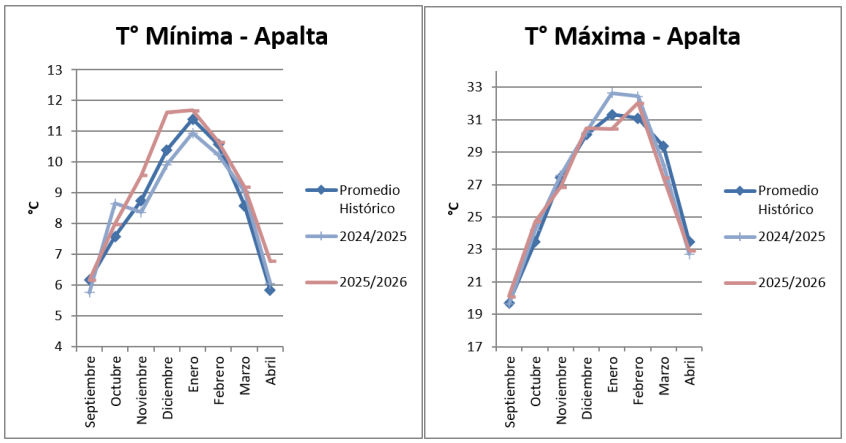
Cabernet Sauvignon: this vintage gives us wines of good color, with classic aromas of red fruit, cassis, graphite and cedar. The wines have good structure, aromatic development and great concentration, while maintaining a freshness that adds depth and persistence. Harvest was earlier in the hills and normal in the lower sectors of the field, with very good quality wines overall.

Cabernet Franc: early-harvest wines of good maturity, with good color, character, body and structure.

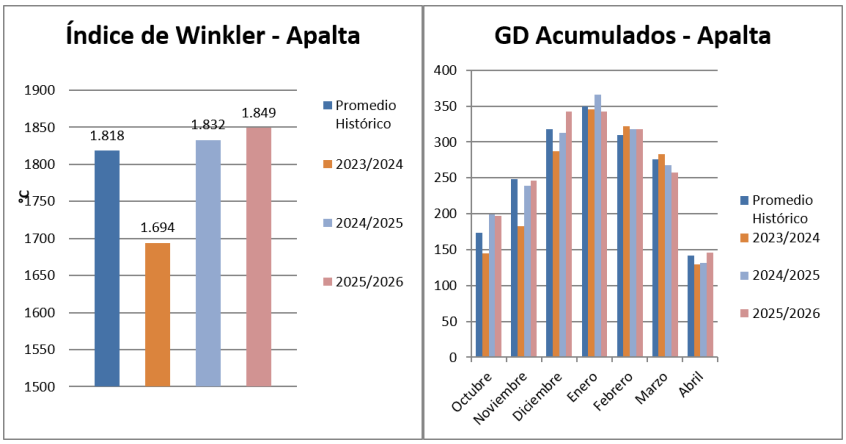
**<u>APALTA (Santa Ema Field, Colchagua Valley)</u>**

***Climate***

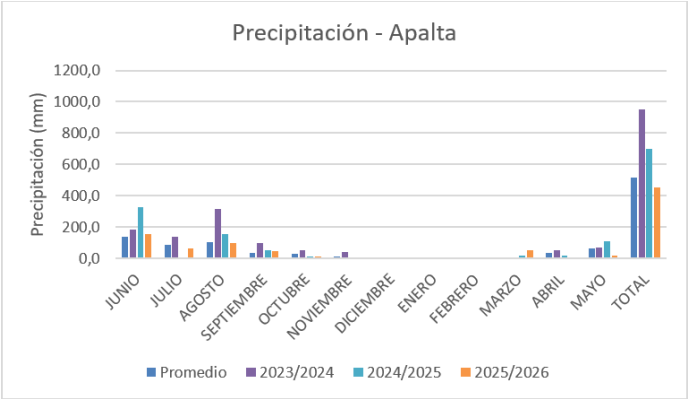
Average minimum temperatures from September onward were higher than both the historical average and the previous year throughout the season. Average maximum temperatures were similar to the historical average and the previous year through spring until December, then higher in February and lower in March and April.



Thermal accumulation to April, at 1849 GDD, was higher than in the two previous seasons and the historical average, with October and December the months of highest thermal accumulation relative to historical records.




Total rainfall recorded was 373 mm from June to October, below the 548 mm recorded in the previous season for the same period; the season before that was the rainiest year in the last 10 years, with 786 mm over the same period.Total rainfall reached 451 mm, below the historical average of 516 mm.




***Phenology***

Budbreak of the  was brought forward by 12 days compared with the previous year (September 15), and in Syrah by 12 days as well. Flowering of Carmenère was brought forward by 8 days and lasted 9 days (5 days less than the previous year), while in Syrah it was brought forward by 3 days, lasting 10 days compared with 14 days the previous year. Veraison in Carmenère  began 3 days earlier (dated January 8) and was shorter (8 days versus 10 days the previous year); in Syrah, veraison was brought forward by 4 days (dated January 6) and lasted 8 days. Harvest was brought forward by 10 days in Carmenère and delayed by 7 days in Syrah.

***Grape production***

Yields were down -15% from the previous year and -4% below plan. Syrah registered an increase of +27% compared with the previous season and +23% above plan, while Carmenère was -23% below the previous year and -21% below plan. This was mainly due to some water supply issues.

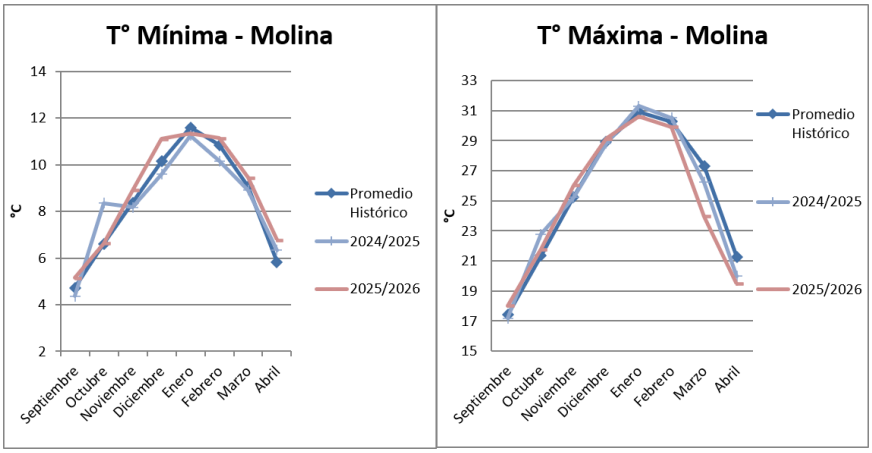
***Wines***

The Carmenère from old vines gave us wines of very good color, with greater volume on the palate, and we highlighted the sweetness of the tannins. These are wines with good depth and great potential. The Syrah shows wines of good color, elegant, with the fruit standing out.

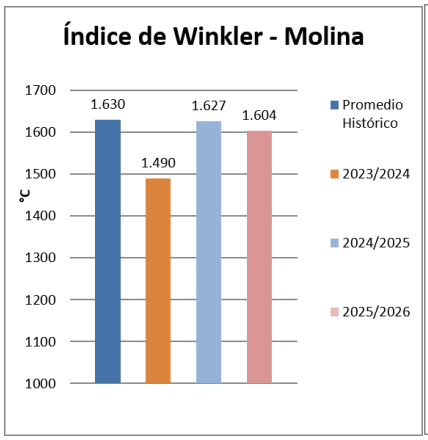
**MOLINA (Maule Valley)**

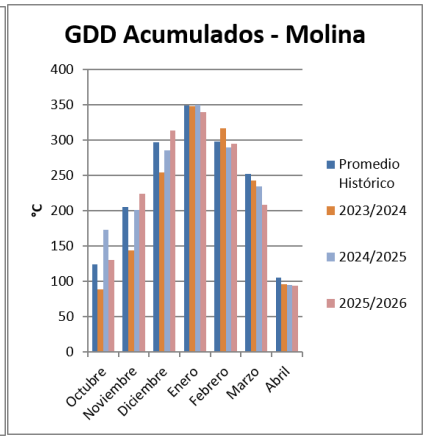
***Climate***

Average minimum temperatures from September to December remained above both the previous year and the historical average, with a colder January, and from February onwards above the historical average again. Average highs followed the historical trend through spring into December and dropped sharply from January through April.

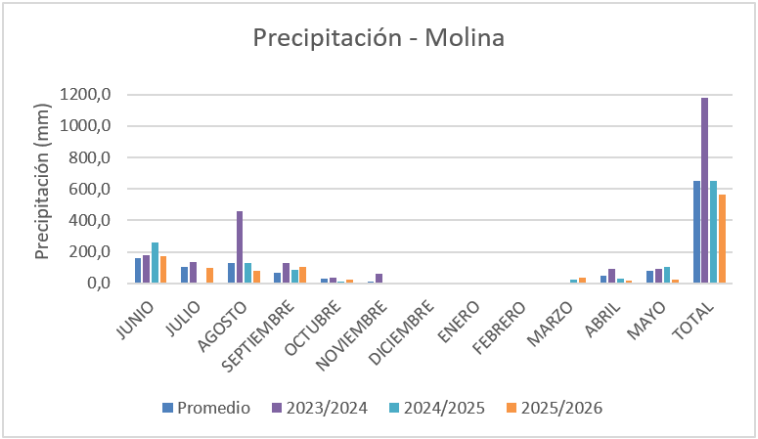



Thermal accumulation to April, at 1604 GDD, was lower than the previous season and the historical average, but above the 2023-24 harvest. November and December recorded higher accumulation than both the historical average and the previous year, making these spring months the ones that accumulated the most degree days within the season compared with the previous year. However, the ripening season was definitely cooler.




Rainfall from June to October was 480 mm, similar to the previous season for the same period. However, total rainfall reached 561 mm, below both the historical average and the previous season, which reached around 650 mm.




***Phenology***

Budbreak in Sauvignon Blanc began 22 days earlier (dated September 16) than the previous season. Flowering began 28 days earlier (on November 19), with a duration of 7 days (shorter than the 17 days of the previous year). Veraison began 15 days earlier (dated January 20), with a duration of 15 days (shorter than the 20 days of the previous season). The harvest was 6 days later than the previous year.

***Grape production***

Yields registered an increase of +21% compared with the previous year and +10% above plan. Sauvignon Blanc was +21% above the previous year and +12% above plan, while Riesling increased +18% over the previous year and +31% compared with plan.

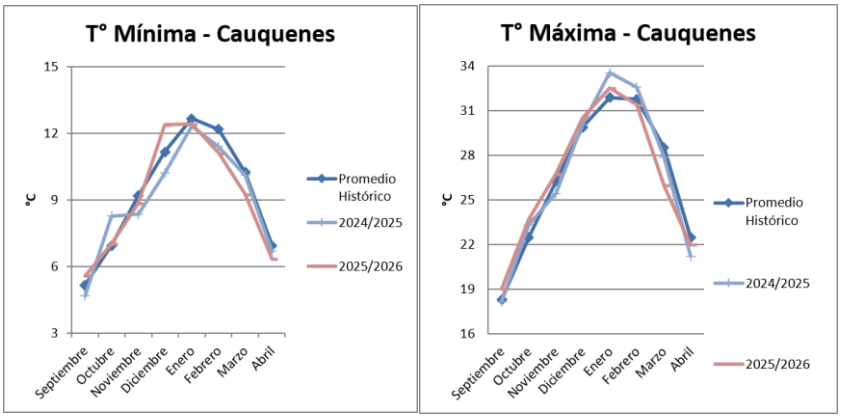
***Wines***

The Sauvignon Blanc showed great freshness, citrus notes, and a clean mineral character with high acidity.

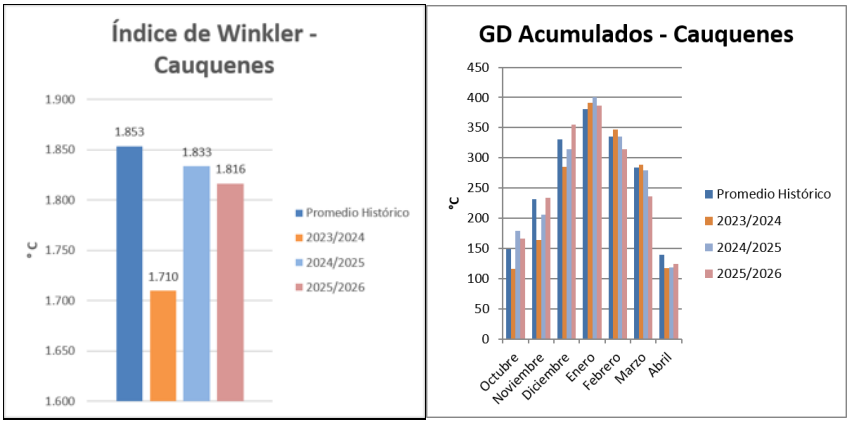
**CAUQUENES (Quipato Field, Maule Valley)**

***Climate***

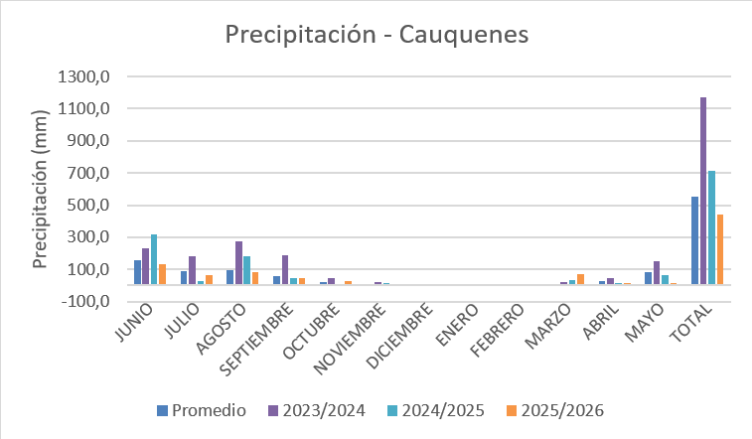
Minimum temperatures were very similar to the historical average until December, when the highest record was reached, and then fell below both the previous year and the historical average. Average maximum temperatures were slightly above the historical average until January, and then lower throughout the ripening period.




The season was colder than the previous one and than the historical average, but longer than the 2023-24 season. Thermal accumulation was highest in spring but lowest from January to April, totaling 1810 GDD.



Rainfall recorded reached 346 mm from June to October, less than the amount recorded in winter 2024 (586 mm) and lower than the historical average (422 mm). Winter and spring rains were not as intense, and the accumulated total of 444 mm was lower than both the historical average and the two previous seasons.




***Phenology***

Budbreak in Cabernet Sauvignon began 7 days earlier (September 27), and in Carmenère 8 days earlier (September 23). Flowering in Cabernet Sauvignon began 9 days earlier (November 15), lasting 14 days, similar to the previous season; in Carmenère, it began 5 days earlier (November 21), lasting 16 days, shorter than the 26 days of the previous season. Veraison in Cabernet Sauvignon began 6 days earlier (January 22), lasting 21 days, longer than the 14 days of the previous season; in Carmenère, it began 12 days earlier (January 12), lasting 8 days, 6 days shorter than the previous year. Harvest was delayed by 5 days in Cabernet Sauvignon and fell on the same date in Carmenère (April 7).

***Grape production***

Yield was -10% compared with plan and +5% over the previous year. Cabernet Sauvignon registered -19% below plan and was similar to the previous year; Carmenère registered -14% compared with plan and -42% below the previous year; and Sauvignon Blanc was +18% over plan and +64% over the previous year, as it is a new variety recently brought into production.

***Wines***

Carmenère from the hills gave us wines of very good color, with greater volume on the palate, and we highlight the sweetness of its tannins. These are wines with good depth and great potential.

Cabernet Sauvignon produced a sound wine, with deep color characteristic of the variety, good fruit and concentration. Sauvignon Blanc resulted in a good varietal wine, with typicity and fruit aromas.

Gerardo Leal
Viticultural Manager
Santa Rita Estates Chile