



More than 400 years ago, Spanish explorers discovered why the Incas and their descendants coveted the Tulum Valley in San Juan Province; bordered by the mountains and warmed by more than 320 days of sunshine each year, the pristine environment, pure irrigation water and 2,000 foot elevation makes this location ideal for vineyards whose fruit yields rich, flavorful wines. SolAlto's vineyards are located between the Andes and the Pie de Palo ranges, on the west bank of the San Juan River. Tulum Valley's bright sunshine lends its name to this wine, which translates as "High Sun".

The vineyards are characterized by alluvial sandy and clayish permeable soils and are all hand harvested. Full bodied Malbec, Merlot, Chardonnay and more recently, Pinot Grigio wines are made from this vineyard fruit and are marked by the intense colors and deep flavors characteristic of the wines made from the finest Tulum Valley vineyards.

Our winemaker invites you to fill your glass with the smooth, crisp flavors of the High Sun, SolAlto.

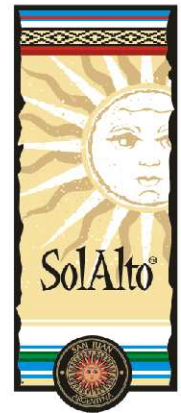
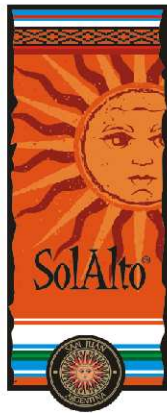
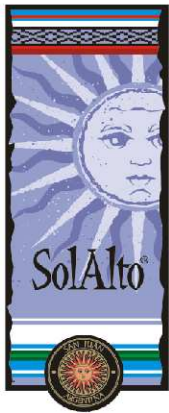
2005
Cabernet Sauvignon
ARGENTINA

2005
Merlot
ARGENTINA

2005
Malbec
ARGENTINA

2005
Chardonnay
ARGENTINA

2005
Pinot Grigio
ARGENTINA



CABERNET SAUVIGNON

An elegant, deep purple shaded wine that fills your glass with red fruit and cassis aromas. This is a very well balanced, smooth Cabernet with a fresh, satisfying finish. Enjoy with beef, lasagna, lamb, or for a change of pace, serve it for dessert with dark chocolate or a rich chocolate cake.

MERLOT

This smooth red wine has colors of dark blackberry and glints of ruby red. The aromas are spices and red berries with just a hint of smooth tannins. Serve with beef, pork (especially grilled chops or pork tenderloin) and medium bodied cheeses.

MALBEC

Argentina's signature grape requires abundant sunshine, high altitude vineyards and wide daytime temperature variations for optimum color and taste - a perfect description of SolAlto's vineyards. This wine has a deep, brilliant red color with delicate plum and spice flavors. The smooth tannins and satisfying finish make this an ideal choice for red meat dishes, grilled hamburgers or pasta with red sauce.

CHARDONNAY

This crisp white wine shows pear, pineapple and peach flavors and pleasant tropical aromas followed by a smooth finish. It's made to enjoy with salmon, crab, shrimp and almost any fish or light pasta; this Chardonnay also has the body and balance that make it ideal to sip and enjoy by itself.

PINOT GRIGIO

This wine is noticeably and enjoyably different from the lightly flavored Pinot Grigio so often produced from warmer, lower elevation vineyards. SolAlto brings a mouthful of crisp fruit flavors, citrus and floral aromas and a pale straw color that makes it easy to understand why Pinot Grigio is the fastest growing white wine in America today. This is a fine choice for sipping as an aperitif or to accompany seafood, salads and rice or risotto dishes.