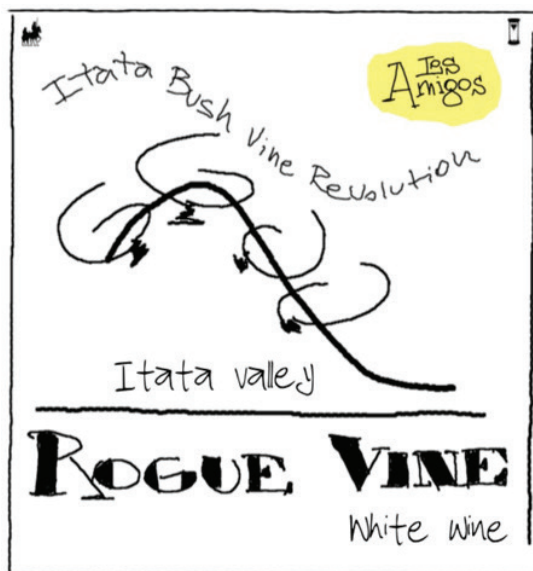


## ROGUE VINE - GRAND ITATA BLANCO 2014



# ROGUE VINE

Rogue Vine is a project led by Leo Erazo, who is also the winemaker for Altos Las Hormigas in Mendoza, Argentina along with his partner Justin Decker. They make wines from two different subregions of the Itata Valley. All the vineyards are composed of hillside, dry-farmed bush-vines that are a minimum of 60 years old, some older than 300. The soils are primarily composed of granite with a mix of clay and quartz. The winemaking is simple and employs native yeast, old barrels, no corrections, and minimal sulfur prior to bottling. Itata Valley's viticulture is primarily practiced through horse plowing and hand farming. Rogue Vine's ethos is to promote the rich history of this long neglected and local farming community.

This is a blend of old vine, hand harvested grapes consisting of 55% Moscatel, 35% Riesling, and 10% Chardonnay. The nose is vibrant with notes of peach, white flowers, lychee, and mandarin orange that lead to a soft but stony mid palate of star fruit and coconut flakes. A long, complex finish is heightened by the bright acid and mineral qualities.

Varietal: 55% Moscatel, 35% Reisling, 10% Chardonnay

Case Production 12 pack: 150

Alcohol Content: 13.00%

Residual Sugar / pH: less than 1.8 g/l

Region / Location: Guarilhue, Itata

Vineyard Name: Colina sur

Size: 7.4 acres

Age: Planted in 1922

Altitude: 885 ft

Soil Type: Paleozoic granite

Trellis System: Bush vine

Yield: 1.6 tons/acre

How: Hand harvested

Winemaker: Leonardo Erazo/Justin Decker

Oak Treatment: Neutral oak

Age of the Barrel: 10 years

Bottle Aging: 3 months

Maceration / Fermentation: Basket press, cold fermented with native yeast

