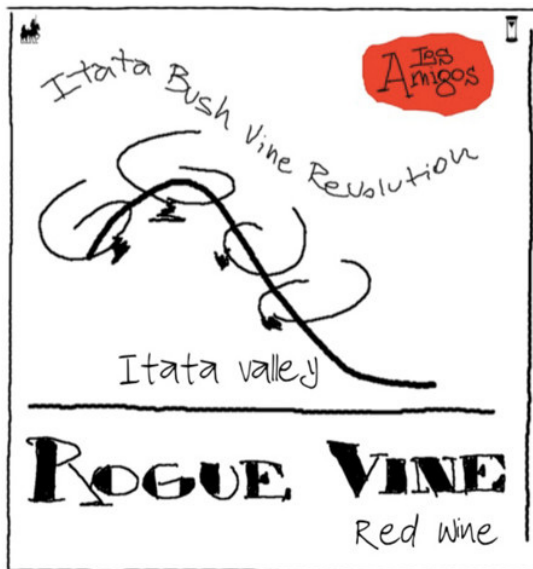


ROGUE VINE - GRAND ITATA TINTO 2014



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 95 % Cinsault and 5% Pais. The nose shows bright red fruits of raspberry and strawberry with rose petals and hints of fresh forest floor. The palate is defined by its tannin and acid structure that keeps the wine lifted accentuating the fruit and leading to a racy finish.

Varietal: 95% Cinsault, 5% Pais
Case Production 12 pack: 400
Alcohol Content: 12.80%
Residual Sugar / pH: less than 1.8 g/l
Region / Location: Guarilhue, Itata
Vineyard Name: La bella
Size: 9.8 acres
Age: Planted in 1960
Altitude: 820 ft
Soil Type: Paleozoic granite
Trellis System: Bush vine
Yield: 2 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: Whole berry fermentation with native yeast

