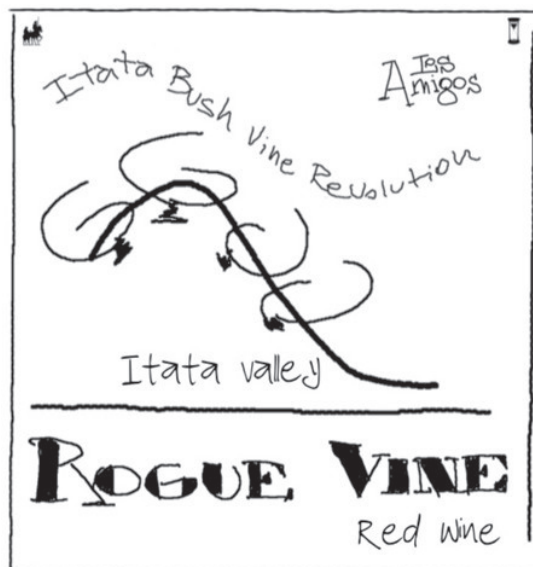


## ROGUE VINE - SUPER ITATA TINTO 2014



# 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 wine is a blend of 33% Carignan, 33% Malbec, and 33% Syrah all old vine, hand harvested grapes. The wine is rich in color with notes of blue and black fruits, white pepper, mocha, and caramel apple that are wrapped in curry spices and hints of dill. The palate is well balanced with ripe tannins, a bright mid-palate, and smooth and velvety finish.

Varietal: 33% Carignan, 33% Malbec, 33% Syrah  
Case Production 12 pack: 150  
Alcohol Content: 13.00%  
Residual Sugar / pH: less than 1.8 g/l  
Region / Location: Ñipas, Itata  
Vineyard Name: Multiple  
Size: 25 acres in total  
Age: Planted in 1920 - 1960  
Altitude: 328 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: 6 months  
Maceration / Fermentation: Whole berry fermentation with native yeast

