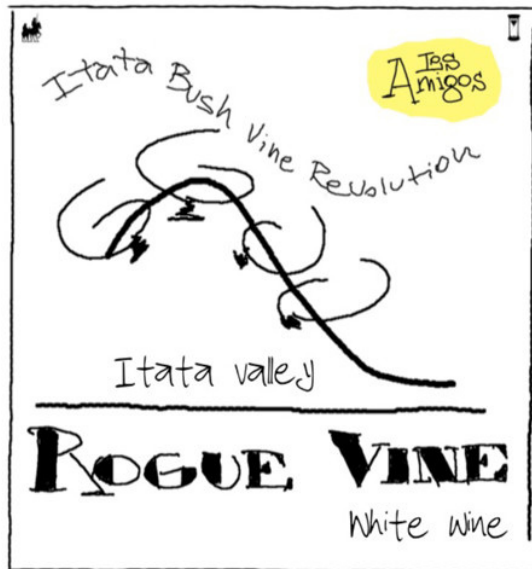


ROGUE VINE - INSOLENTA 2011



ROGUE VINE

Rogue Vine is a project led by Leo Erazo, who is also the wine-maker 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 100% hand harvested, old vine Carignan. The wine is big, bold, perfumed and has notes of plum, cherry luden suckers, and black pepper with hints of sage and barnyard. The wine is held up by dusty tannins and finishes with notes of mushroom and velvety round fruit.

Varietal: 100% Carignan
Case Production 12 pack: 40
Alcohol Content: 13.00%
Residual Sugar / pH: less than 1.8 g/l
Region / Location: Ñipas, Itata
Vineyard Name: Insolente
Size: 7 acres
Age: Planted in 1960
Altitude: 885 ft
Soil Type: Paleozoic granite
Trellis System: Bush vine
Yield: 1.8 tons/acre
How: Hand harvested
Winemaker: Leonardo Erazo/Justin Decker
Oak Treatment: Neutral oak
Age of the Barrel: 10 years
Bottle Aging: 1 year
Maceration / Fermentation: Whole berry fermentation with native yeast

