



# ROGUE VINE

Year Founded: 2011

Region: Chillan, Itata Valley, Chile

<u>Winemaker/owner:</u> Leo Erazo, Justin Decker

Fun Fact: A true passion project,
Rogue Vine is a collaboration of two
friends who wanted to preserve the
unique old vine wines from Itata.
Making a collection of boutique wines
from field blends, the philosophy of
Rogue is to capture a place and a
moment in time – celebrating the old
bush vines of the south.

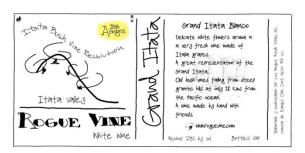
-Organic, Sustainable-

Started in a one-car garage in Concepcion, Chile. This duo met while teaching at the University of Concepcion. At Rogue Vine, they make wines from the Nipas and Guarilihue subregions of the Itata Valley. All the vineyards are composed of hillside, dry-farmed bush-vines that are a minimum of 60 years old, with some over 100 years old. The soils are primarily comprised of decomposed granite with a mix of clay and quartz. The winemaking is simple and employs native yeast, concrete globes, old barrels, no corrections, with minimal or no



sulfur prior to bottling. Itata Valley's viticulture is primarily practiced through horse plowing and hand farming. Part of Rogue Vine's focus is to promote the rich culture and history of this long neglected and rural farming community. Leo is also the winemaker for Altos Las Hormigas in Mendoza, Argentina and Justin is an expat from Indiana who got bit by the wine bug and started a family in Chile.

# 2020 Rogue Vine Grand Itata Blanco, Guarilihue

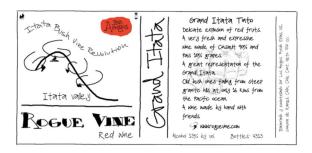


This is a blend of old vine, hand harvested grapes consisting of 45% Moscatel, 30% Riesling, and 25% Semillon. This wine is from Colina Sur, 7.4 acres, planted in 1922 on paleozoic granite. Native yeast. Aged in concrete galilei (spheres) in contact with lees. 21 day maceration. The nose is vibrant with 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. Organic!





## 2021 Rogue Vine Grand Itata Tinto, Guarilihue



"Among the most interesting Chilean wines that I've had." -Eric Asimov, New York Times

This wine is from La Bella Vineyard, 9.8 acres, planted in 1960 on paleozoic granite. Native yeast. Ages in concrete galilei (spheres) in contact with lees. This is a field blend of old vine, hand harvested grapes consisting of 95% Cinsault and 5% Pais. The nose is lifted and shows bright red fruits of raspberry and strawberry with rose petals and hints of fresh forest floor. The palate is defined by its light tannin and acid structure that keeps the wine light, accentuating the fruit and leading to a soft finish. Organic!

<u>92 Points – '21 Robert Parker –</u> "The nose of the 2021 Grand Itata screams Cinsault from Guarilihue with those bright aromas of translucent red berries, aromatic herbs and exotic spices (nutmeg and cola nut). This has good ripeness, very good definition and clarity and is expressive of the granite soils. This wine is textbook for the variety and place. It's a great value too."

### 90 Points - '20 Wilfred Wong

### 2020 Rogue Vine Pipeno Blanco, Guarilihue



This white wine hails from a small vineyard in Guarilihue, Itata that was planted from 1930-1950. This coastal vineyard sits on decomposed granite and is organically farmed by hand and horse. The wine is fermented naturally in concrete globes and is comprised of 50% Semillon, 45% Chasselas, and 5% Moscatel. This is a classic, crisp Southern Chilean field blend made in the traditional method and meant to be enjoyed as a young, fresh, vibrant wine.

### 2021 Rogue Vine Pipeno Tinto, Guarilihue



This red wine hails from a small vineyard in Guarilihue, Itata that was first planted sometime in the early 1800's. This coastal vineyard sits on decomposed granite and is organically farmed by hand and horse. The wine is fermented naturally in concrete spheres for 8 months and is comprised of 65% Cinsault, 30% Pais, and 5% Carignan. This is a classic Southern Chilean field blend made in the traditional method and meant to be enjoyed as a young, fresh, vibrant wine. We recommend it be served with a slight chill.