

# Rogue Vine Insolente 2011

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.



Vintage: 2011  
Varietal: 100% Carignan  
Case Production 12 pack: None  
Alcohol Content: 13.00%  
Region / Location: None  
Vineyard: Insolente, 7 acres  
Planted: Planted in 1960  
Altitude: 885 ft  
Farming Practices: None  
Soil Type: Paleozoic granite  
Trellis System: Bush vine  
Yield: None  
Stem Inclusion: None  
Yeast: None  
Winemaker: Leonardo Erazo/Justin Decker  
Élevage: Neutral oak  
Lees Contact:  
Filtration Method: None  
Maceration / Fermentation: Whole berry fermentation with native yeast  
UPC Code: NA

## ROGUE VINE

Leo Erazo and Justin Decker started Rogue Vine in 2011 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 Guarilhue 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.