

2017 ROGUE

RUSSELL
FAMILY VINEYARD

Rogue is a great example of the creative thinking that happens at harvest time. When wine is barrel fermented, the barrels are filled about $\frac{3}{4}$ full. When the fermentation is mostly complete, the barrels are topped as full as possible from other barrels in the same lot to prevent oxidation. We topped the Viognier lot out of a single 160 gallon Demi-Muid barrel. When all the barrels were topped, there was about 50 gallons of Viognier left still on the nice, rich, fermentation lees. Rather than break it down into stainless kegs to use for topping, Erich decided to add Syrah. After adding Syrah, Erich decided to add some of our new Bordeaux blend, which was the best lot of wine from harvest. The Demi-Muid was now full of four very big bodied, rich red wines, mixed with Viognier and its fermentation lees. Erich then decided to stir the Viognier lees once a week just like we do with our Viognier to make the wine richer and more complex. Erich thought this wine would be a good experiment and perfect to blend with other wine, but it turned out so good, we bottled separately. This wine will probably never be duplicated.

APPELLATION

Paso Robles Westside, Willow Creek District

GRAPE VARIETIES

34% Viognier, 32% Syrah, 14% Cabernet Sauvignon, 11% Cab Franc, 9% Petit Verdot

SOIL The Live Oak Vineyard is very steep and has Calcareous soil. In fact, the free lime in the soil is between 21 to 42 percent. The slopes are very steep and the vineyard is South facing. The soils range from a PH of 7.8 to 8.2

ANALYSIS DATA: PH 3.84 TA 0.57

VINEYARD

The grapes were all grown in the Willow Creek District in West Paso Robles. This is the coolest area of Paso Robles as we are close to the ocean and a breeze comes up every afternoon to cool even the hottest days. It is not uncommon for it to be 10 to 15 degrees cooler than the winery only 7 miles to the North. The vineyard is planted meter by 2 meter so there are about 2200 vines per acre. The Viognier is planted even closer with 8000 vines per acre, and is grown on echalás teepees. Yields are very low at 1 to 1.5 tons per acre in 2017.

VINIFICATION: The Viognier is 100% barrel fermented and 100% malolactic fermentation. The reds were all cold soaked for 10-14 days and then fermented slowly and kept on the skins for 3-4 weeks. After pressing, the reds were racked into the Demi-Muid barrel to age together with the Viognier. The lees were stirred weekly for almost a year. The wines are 100% natural with nothing added, including all natural acid from the soil.

ALCOHOL

15.7

CASES PRODUCED

47 of 750ml / 2 cases of Magnums

TASTING NOTES: The wine is big and rich and surprisingly dark for being 1/3 white wine. It has a huge perfumey nose, and very round tannins from the Viognier addition. Rogue has many unique flavors and aromas for you to discover. This is one of our best!

