



## 2010 Vale la Pena

The old timers had no use for fancy end posts. Rather, they went up into the foothills of the Andes and collected trunks of native trees and stuck them in the rocky and sandy soil. Our best vineyard, far at the southern extreme of the Vale de Uco, displays row upon row of these posts, which were planted over a century ago and are still going strong. Just like the vines they support.

This vineyard consistently produces our top wines, and it's no wonder: the vines have gradually adapted themselves to the sparse conditions at the base of the Andes. At over 1000 meters in elevation days here are moderately warm and the nights cool. Many modern malbecs display Vale la Pena's ultra dark color, minerality, and deep blueberry and black currant flavors; but our low yielding vines add an elusive fragrance and satisfying subtlety that is rarely found in today's massive malbecs.

We kept the 2010 vintage in oak barrels for a couple of years and then in bottle for eighteen months. It is too good a wine to hurry out the door, so we let it develop on its own terms. The 2010 Vale la Pena is inherently balanced and may well profit from some aging, if its development so far is any indication.

In name, winemaking, and potential, this wine is vale la pena, which means "worth the effort" in Spanish. Only 300 cases of this very special wine were released.