



High Note Elevated Malbec: The Ideal Partnership of Expertise and Innovation

High Note Elevated Malbec was born out of Click Wine Group's belief that Argentinean Malbec will be the next sought-after varietal and region for U.S. consumers. After traveling to Argentina and touring many wineries, Peter Click met Laura Catena, an expert in the Argentinean wine industry. Laura Catena introduced Peter to winemaker Rodrigo Calatayud and Vista del Sur Winery where she is an investing partner. Laura was convinced that the expertise at Vista del Sur and Peter's successful history of developing and launching brands that connect with consumers would be a winning combination for producing great Malbec that would popularize the varietal with consumers around the world.

Vista del Sur is a new state-of-the-art winery in the Uco Valley. The winery and its surrounding vineyards are exclusively dedicated to the pursuit of producing the finest Malbec. While other wineries around the world are planned to create multiple varietals using the same equipment, Vista del Sur was designed from vine to bottle to enhance the quality of the Malbec it produces.



Vista del Sur – Dedicated to the Finest Malbec from Vine to Bottle

The Perfect Setting

Located in Uco Valley, high in the Andes foothills of Argentina's famed Mendoza wine-making region, Vista del Sur's vineyards enjoy the perfect combination of elements for growing the finest Malbec. Ranging in altitude from 3,300 to 5,000 feet, they are among the highest in the world. Intense desert sunlight, very cool nightly temperatures, and dry sandy soil provide the fruit with long hang times and concentrated flavors without excessive sugar.



State-of-the-Art Production

Vista del Sur employs specially designed small tronco-conic tanks exclusively for the production of Malbec. They were among the first wineries to employ these tanks and the only winery to produce all of its Malbec exclusively in these tanks. Unlike traditional tanks, the tops of the tronco-conic tanks are tapered and smaller in diameter than the bottoms. This unique shape increases the contact between the juice and the skins during fermentation and maceration and assists in the efficient extraction of sweeter tannins.

The novel design allows the grape cap (grape solids such as stems and skins) to wedge into the upper part of the tapered shell. As the wine is racked, or drained, out of the tanks, the cap falls and loosens. When the wine is returned to the tank, the broken cap is easier to re-submerge. The improved contact between the wine and the cap reduces the maceration time, compared to traditional tanks, and allows more extraction of soft tannins from the skin and less extraction of bitter tannins from the seeds. The result is a wine with well integrated, more concentrated flavors and a smooth, velvety texture.

In addition, Vista del Sur blends Malbec fruit from a variety of microclimates within the Uco Valley to achieve a more complex wine. The Uco Valley location allows grapes to quickly arrive from the vineyards, ensuring no loss of quality as a result of the hot desert sun.

High Note Technical Data

WINERY: Vista del Sur

VINTAGE: 2007

VARIETAL BLEND: 83% Malbec
8% Cabernet Sauvignon
6% Cabernet Franc
3% Petit Verdot

APPELLATION: Uco Valley, Mendoza, Argentina

TECHNICAL DATA: Total Acidity: 5.3 g/L
Alcohol: 13.9 %
pH: 3.72

WINEMAKER: José Rodrigo Calatayud

VINTAGE NOTES: Because of wide variations in altitude and temperature, our winemaker must carefully assess the sugar, acidity, and the tannin levels to determine the ideal harvest time for each of our vineyards. Advanced techniques in managing yields results in outstanding quality, mature fruit with rich flavor, and excellent tannins.

VINTAGE COMPARISON: Higher daytime temperatures and cooler nighttime lows resulted in an early 2007 harvest, which displayed excellent concentration levels.

FERMENTATION: The maceration and fermentation process is carefully regulated to maximize the specific character of the fruit from each vineyard. Pre-fermentation/cold maceration is at 7°C for 2–4 days. Fermentation is done for 7 days at temperatures of 26°C–28°C and maceration is 20 days or less at 26°C.

AGING: Six months in French (65%) and American (35%) barrels, 24% new

VINEYARDS: Grapes are sourced from four vineyards with sandy loam soils, ranging in elevation from 3,300 feet to 5,000 feet above sea level. Vistaflores vineyard has flavors of spices, red fruits, and minerality. La Consulta adds black fruit and mid-palate weight, while Altamira's fruit has notes of violets. Gualtallary vineyard, at the highest altitude, brings deep purple color and additional floral and black fruit notes balanced with acidity.

The Cabernet Sauvignon from the Gualtallary region balances the wine's tannic structure and gives a hint of spice in the nose. The Cabernet Franc from the Altamira region adds sweet spice notes, and the Petit Verdot provides aromas of red currants and berries.

TASTING NOTES: Deep violet color, with intense, sweet spice on the palate balanced by notes of plum, cassis, blackberries, and black cherries. Creamy, smooth, and ripe in the mouth with soft, round tannins and a long silky finish.

FOOD PAIRINGS: Notably paired with red meat, also perfect with lamb, chicken, grilled vegetables, pastas, and spicy, regional or international fare.

