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#RoséAllDay

2016 CHARLES & CHARLES ROSÉ

Columbia Valley, Washington

THE VINTAGE

2016 was on course to be quite like the 2015 which was early and record-breaking warm. However, in late August, there was a shift, temperatures dropped, and never warmed back up. For our rosé grapes, we aim to pick on the early edge of ripeness, to maintain fresh savory flavors and to avoid overripe heavy notes, though not too early thus losing flavor. We were deep in to it by early September and went strong through early October.

THE WINE

We've always been thrilled with the quality of fruit coming in from our growers and, while we've made subtle adjustments in the fermentations over the years, not much has changed with this direct to press process. There was one aspect, however, that was a huge focus of change for us this year. With the often long distances between many of our vineyards and the winery, an increasing percentage of our fruit was arriving at the winery darker and more extracted than we wanted. To remedy this we made a few significant adjustments. Firstly, we shifted all our harvesting to the cool hours of the night (when the fruit is firm and less juicy) to reduce the amount of color pick up in transport. Secondly, we moved to a more centralized winery to reduce the trucking distances. And lastly, we made sure that the fruit went immediately in to the press upon arrival at the winery. The result is quite a familiar profile from years past, however, it's as if the wine shifted from 2D to 3D. The overall lift and energy is amazing. And of course the shorter period of skin and juice contact has meant that the color is much paler, more along the lines of what you see from Provence rosés, which we are also thrilled about.

The color is a pale salmon, copper pink with flashes of fuschia. The aromatics lead with notes of wild raspberry and cherry, giving in to bright citrus, Herbs de Provence and lavender. There's a strong note of rose petal as well. All this carries through on a light and dynamic palate with a tangy bright finish. Syrah (60%), Grenache (17%), Mourvedre (10%), Cabernet Sauvignon (10%), Cinsault (2%), Counoise (1%). pH - 3.27, TA 0.65%, RS - 0.2%, Alc - 12.3%.

THE TERROIR

We have an amazing group of growers with exceptionally tended to vineyards that spread all across the Columbia Valley, from the sandy basins to the higher elevation slopes with ancient soils. Our fruit comes from 16 different vineyards, with the largest percentage at 14% from Upland in the Yakima Valley. We are very thankful and appreciative for every bit of it. The qualities we look for to make exciting rosé are quite distinct and thus there is not one vineyard whose fruit overlaps with our red wine programs.

THE LABEL

Hatch Show Print, the legendary poster shop from Nashville, TN created the original label from which this is based. It's an abstract American Flag in honor of the tremendous wine heritage and current practice right here in our great country.

THE BUZZ: CHARLES & CHARLES ROSÉ

The **#1 Best-Selling Domestic Rosé***
Wine Enthusiast **89 pt BEST BUY** (2015)
Wine Spectator **89 pts & 2015 TOP 100 VALUE** (2014)
Wine Enthusiast **90 pts BEST VALUE** (2013)
Wine Spectator **88 pts BEST VALUE** (2012)
Wine & Spirits **Top 100 Value Wines of the Year - 88 pts** (2012)
Wine Spectator **90 pts BEST VALUE & 2012 TOP 100 # 42** (2011)
Wine Spectator **90 pts** (2008)

THE PROJECT

A collaboration founded in 2008 between Wine Enthusiast Magazine 2014 Winemaker of the year, Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves, BIELER Pere et Fils & Gotham Project). We make just five wines together. The Rosé, a Cabernet Sauvignon blend, a Merlot blend, a Chardonnay and a single vineyard Riesling.