

ALL ROSÉ IS NOT CREATED EQUAL

2017 CHARLES & CHARLES ROSÉ

Columbia Valley, Washington



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#RoséAllDay

THE VINTAGE

2017 began quite late due to a cold and snowy winter that extended in to early spring, delaying bud break by a couple weeks. Hot and dry conditions in July and August sped up the growing season, but in classic Washington fashion, then temperatures dropped dramatically in September allowing a very slow and gentle late season ripening. This produced beautiful development of flavors without much increase in sugar or alcohol, ideal for rosé. We started picking for rosé by mid-September and kept going until mid-October.

Our fruit is sourced from 100% high altitude vineyards. All are above 1,100 feet and cool, late ripening sites dedicated to our rosé program. This specificity of vineyard sites is unheard of among our American rosé competitors. To develop our flavor profile, maintain natural acidity, and keep alcohol in check, a dedicated, high altitude program is the only path. The Columbia Valley in Washington State is an ideal location, with its cool northern climate and high elevation, where we've been building our network of rosé vineyards since 2008.

THE WINE

To ensure minimal color or tannin pick up from the moment the fruit is harvested until it arrives at the winery, we started night picking last year with the 2016 vintage. Reflected in the wine's pale copper salmon hue, the 2017 vintage was 100% picked during the cool temperatures of the late night and early morning. The result, combined with the gentle late ripening from the cool fall, is a concentration and cohesiveness in the wine that it's never quite had before. The balance between the acidity at the finish and the savory, citrus and red fruit notes are familiar to past vintages. The 2017 has more lift and energy and seems more tightly sewn together. We expanded the amount of native fermentation to 50% of the wine, adding to fullness in the mid-palate. It's far from heavy but there's a creaminess on the palate that is gorgeous. We are very proud of this one.

The color is pale salmon with flashes of a coppery pink. 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 broad, almost creamy mid-palate and finally a tangy bright finish. Syrah (67%), Cabernet Sauvignon (14%), Grenache (9%), Mourvedre (7%), 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. 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 Washington State Rosé*

Wine Enthusiast **89 pt BEST BUY** (2016)

Wine Enthusiast **89 pt BEST BUY** (2015)

Wine Spectator **89 pts & 2015 TOP 100 VALUE** (2014)

Wine Enthusiast **90 pts BEST BUY** (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.