



## 2014 VINO ROSÉ

*A beautiful pale pink hue, delicate in color and wonderfully aromatic. Alpine strawberries, Italian cherries, savory herbs & layers of complexity. Minerality to spare with a long satifying finish. Not your average rosé!*

---

### BLEND

100% Sangiovese Rosé

---

### APPELLATION

Wahluke Slope

---

### PRODUCTION

Pressed whole cluster until we achieved desired color, then fermented partially with ambient yeast. The wine is aged sur lie for 2 months.

---

### WINE ANALYSIS

6.0 grams/L Total Acidity  
3.25 pH  
12% Alcohol  
0.0 Residual Sugar

---

### UPC

184745002052

---

### ABOUT

There are many ways to look at domestic Italian varietals. I looked at our Sangiovese fruit thru the eyes of a red winemaker and I made Guido. Then, I looked at the same fruit thru the eyes of rosé winemaker and knew immediately that this was destined to be the Vino rosé. This is just another expression of Washington's ability to take one of the greatest varietals from all of Italy and make a delicious wine. One taste will tell you why I produced this rosé. -Charles

### VINEYARDS

*The vineyards we work with are farmed using the most up to date sustainable practices.*

**Don Talcott:** Planted in 1998 and just five miles south east of Mattawa, the 60 planted acres of this vineyard are composed of Merlot, Syrah, Cabernet Sauvignon, Zinfandel, Viognier and the Sangiovese that we have used for this rosé. This vineyard is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

**Pheasant:** Planted in 2000, it is known for large areas of well-drained, sandy gravelly soils deposited by ancient glacial floods. Located in the Wahluke Slope, the soil is Quincy loamy fine sand - a sandy loam over sand. It's sandy, get it? Pheasant Vineyard is owned and sustainably farmed by brothers Butch and Jerry Milbrandt.

### VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity, to produce bright, focused white wine.

