



2015 VINO ROSÉ

Delectable. Delicate pink color. Compelling aromas of Italian melon, faint cherry, camellias, dried herbs. Mouth-watering. 100% Sangiovese. Pure, mineral, satisfying. The only question... Is there more?

BLEND

100% Sangiovese Rosé

APPELLATION

Columbia Valley

PRODUCTION

Whole Cluster Pressed

Yeast: Partially Native

2 Months on Lees

WINE ANALYSIS

6.2 grams/L Total Acidity

3.25 pH

12% Alcohol

0.0 Residual Sugar

UPC

184745002052

CURRENT & PAST SCORES

87 Points, *Robert Parker's Wine Advocate* (2014 Vintage)

A good, value-priced rose that delivers lots of character, the 2014 Charles Smith Sangiovese VINO Rose (100% Sangiovese) has a light pink color to go with classic Provençal rose like notes of orange rind, melon and citrus. Light, crisp, quaffable and easy-drinking. It's hot summer day stuff and should be consumed over the coming 6-7 months."

VINEYARDS

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

Fox: Located on the Wahluke Slope, this site is made up of two distinct types of soils. The first being loamy, fine sand deposited by ancient glacial floods. The other half is made up of pre-ancient soils of caliche and basalt.

Finley Vineyard: This vineyard is located on the northern slope of the Horse Heaven Hills outside the Tri-Cities. The site has sandy soils with gravel from glacial floods. This cool site is great for Rose!

VINTAGE

The 2015 Harvest in Washington State started with an early spring budbreak and continued into a warm summer. Although, it started early and was a very warm year, the fall turned out to be long and temperate, which gave great ripening to our fruit, bright acid, low alcohol and beautiful complexity.

