

## THE WINE:

The 2010 vintage in the Columbia Valley was long and cool, resulting in a harvest that was 5 weeks later than the 2009 and final alcohol levels that barely hit 13%. The result is an even sharper focused, steely rosé that blurs the lines further with that of a Provencal rosé. The Wahluke Slope area terroir is still unmistakable with citrusy, minerally, wet stone and salty presence that underlie the more obvious, top notes of watermelon, raspberry and strawberry. The fruit from last two vintages has been entirely syrah from the Talcott Vineyard but to add complexity, 40% of this 2010 blend is syrah from the Art Denhoed Vineyard, which is in an even cooler site bringing a savory complexity. We believe a proper rosé is built upon three critical factors: fruit, acid and savory. The vintage and the addition of syrah from an even cooler site has allowed the most complete and complex Charles & Charles rosé to date. 100% syrah. 10,200 cases produced.

## TASTING NOTES:

Given the cooler vintage the color is a bit paler than it's been but still has a vibrant, almost electric salmon hue. Aromas of orange peel, cherry, watermelon, grass, wet stones & jalapeño spice. The mid palate is quite a bit broader than you'd expect given the color and aromas. It fills your palate but not in a heavy way. To add freshness and volume mid palate we keep a fairly high level of CO2 so you feel a tickle of CO2 on the tongue. The aromas carry through the palate to a bright, crisp, long finish.



2010

# CHARLES & CHARLES

ROSÉ

## THE LABEL:

Hatch Show Print, the legendary poster shop from Nashville, TN created this label. It's an abstract American Flag.

## THE PROJECT:

A collaboration founded in 2008 between Food & Wine Magazine 2009 Winemaker of the year, Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves, BIELER Père et Fils, Sombra Mezcal, Gotham Project). We produce just two wines per vintage, a rosé, and a red blend.

## JUST SAY NO TO SAIGNÉE:

In Provence, France, the homeland for dry rosé, where 80% of the total production is rosé and growing, the juice skin contact is limited to the time it takes to go from the vineyard to the winery and the length of the press cycle. Extended skin contact, or saignée (drawing off juice early on from a red fermentation tank) is forbidden, and in our opinion, for good reason. With extended skin juice contact you lose freshness, and if rosé isn't primarily refreshing then it's not doing its job. We make this Charles & Charles rosé in the exact same traditional manner that I learned how to do in Provence

## THE BUZZ:

### 2008 Charles & Charles rosé:

Wine Spectator 90pts  
Wine & Spirits 90 pts  
Wine Enthusiast 88 pts  
Tanzer 88pts

### 2009 Charles & Charles rosé:

Wine Spectator 89pts  
Wine & Spirits top 20  
Value Brands of the Year

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