

SUSTAINABLY FARMED, VINEYARD DRIVEN, 6x 90PT SCORES

CHARLES & CHARLES ROSÉ

2020 Columbia Valley, Washington



THE VINTAGE

After several cold springs that resulted in late starts to the grape growing season, 2020 was milder and started early. There were of course heat spikes in July and August, but they didn't last long and so it was looking like an early and overall beautiful vintage. That was until the forest fires in Oregon started raging. Thankfully there were no major fires in Washington, but the smoke from Oregon did blow north and created a thick high cloud cover for almost 2 weeks that blocked the sun and shifted us from a week or so ahead to a week or so behind. Washington was very lucky and avoided smoke taint troubles for the most part, but the smoke certainly slowed grape ripening which turned out to be a good thing as we like long hang times. In Washington, temperatures start dropping significantly in September and we rely on that to extend the hang times to tease out more complex flavor development while maintaining acidity and keeping sugars modest. For our Rosé we finished picking by the first week in October.

All of our fruit is grown above 1,100 feet, which may not sound that high, but in Washington only 10% of the total vineyards planted are above that level. The elevation ensures gentle ripening, which allows complex flavor development and natural acidity without much alcohol. The style of our Rosé is driven by these very specific Rosé vineyards, which none of our USA Rosé competitors can claim. Since 2008, we've been working hard to build a network of these cool, high elevation vineyards that were born to make the kind of Rosé we do.

THE WINE

To ensure minimal color or tannin pick up from the moment the fruit is harvested until it arrives at the winery, we now pick exclusively at night. Once in the winery, we treat each tank a little differently to ensure each has its own unique perspective so that when it's blended, we have the most complex and multi layered Rosé we can. While we use a mix of different yeasts, we have been loving the depth and character that native fermentations are giving so over half are now native. The resulting wine this vintage has both cut and generosity, lift and energy, and we are loving it! As always, the balance between the acidity at the finish and the savory, citrus and tangy cherry are the dominant features. The vintage wasn't quite as cool as 2019 so there's a touch more color this year though with relatively less Syrah. It's a bit less blue tinged pink and perhaps more coral leaning. The final alcohol is 11.8%. The aromatics lead with notes of bright citrus, wild raspberry and cherry, rose petal and lavender. All this carries through on a broad mid-palate and finally a tangy bright finish.

Syrah (64%), Grenache (26%), Mourvedre (10%). pH - 3.25, TA 7.1, RS - 2g/L, Alc - 11.8%.

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 BUZZ: CHARLES & CHARLES ROSÉ

Wine Enthusiast **89 pts (2019)**
Vinous **89 pts (2019)**
Wine Enthusiast **90 pts BEST BUY (2018)**
Wine Enthusiast **89 pts BEST BUY (2016)**
Wine Enthusiast **89 pts 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 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 Père et Fils, & Gotham Project). We make just five wines together: the Rosé, a Cabernet Sauvignon and Syrah Blend, a Merlot, a Chardonnay, and a single vineyard Riesling.

IG @BIELERWINES
CHARLES@BIELERFAMILY.NET
BIELERWINES.COM