



2016 CASASMITH VINO SANGIOVESE ROSÉ

Sunshine in a glass. Pleasant with aromas of rose petals, camellias, tangerine, marjoram, wet stone and cut hay. One sip and you can feel the summer sun on your face.

Vineyard

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

Fox Vineyard (49%): 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.

Wyckoff Vineyard (24%): On the northern slope of the Yakima Valley, the Wyckoffs have been growing grapes here for a long time. The soils are made of sandy loam and broken volcanic rock that produce amazing Sangiovese.

Talcott (7%): 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 Vineyard (7%): 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.

Jones Vineyard (7%) and Kiona Vineyard (6%)

Vintage

The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

Blend

100% Sangiovese

Appellation

Washington State

Production

Yield: 6 tons per acre
Yeast: partially native
100% whole cluster pressed

Wine Analysis

6.5 g/L titratable acidity
3.30 pH
12% alcohol
No residual sugar

UPC

184745002052



SIXTO



SUBSTANCE

B. Leighton