# VINO

# 2022 VINO ROSÉ

#### TASTING NOTES BY WINEMAKER CHARLES SMITH

Fresh, delicious, satisfying. Guava, apricot, and honeysuckle run a riot across the palate. Grapefruit, watermelon, and orange cream lavishly finish the experience.



### **VINTAGE NOTES**

2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

#### **CURRENT SCORES**

#### 91 Points, James Suckling

"Attractive redcurrants and pink nectarines with cherry blossom and dried orange peel on offer. Medium-bodied and round-textured with clean, tangy acidity and crunchy juiciness around the palate. Flavorful finish. Drink now. Screw cap."

#### 90 Points (Best Buy), Wine Enthusiast

Score/review to release in October 2023 issue.

# 90 Points, Jeb Dunnuck

"All varietal and fermented in tank, the pink/salmon-hued 2022 ViNO Sangiovese Rosé has a bright, juicy, medium-bodied style carrying pure cherry and strawberry fruits, some spice and floral notes, bright acidity, and a clean finish. It's a hell of rosé that will be versatile on the dinner table."

# **VINEYARD**

# **Art Den Hoed Vineyard** (100%)

Made entirely from Art Den Hoed's vineyard in lower Yakima Valley, this site is unique because it sits at 1300 ft. in elevation, making it one of the cooler vineyards in the area with excellent air drainage.

# WINEMAKING

Varietal Breakdown: 100% Sangiovese

**Appellation**: Yakima Valley

Production: 6.5 tons per acre, native yeast, stainless steel tank fermentation I 4

months aged on lees in stainless steel tanks

Wine Analysis: 6.6 g/L titratable acidity, 3.24 pH, 12% alcohol, no residual sugar

**UPC**: 184745002052