

REAL WINE

2022 REAL WINE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Golden drops of sunshine. Fresh and firm. Notes of tangerine, acacia, brioche, pear, melon and lemon zest. Silky seamless liquid magic.

ABOUT

Instantly recognizable as Charles Smith. No one else could or would do this label. This is “Charles Smith 2025.” Words and images communicate the language of wine. The REAL WINE label beckons from a distance. That seeing creates a question and entices closer examination. That closer scrutiny answers the question “what is REAL WINE?” and the answer is on the back label – GRAPES. We’re leading the movement that others are only beginning to talk about—putting the ingredients front and center. No hidden additives, no fine print—just grapes. We believe consumers deserve to know exactly what they’re drinking, so we proudly list all ingredients right on the label. Our bold, no-nonsense approach is clear at first glance, and our name says it all: REAL WINE crafted with real ingredients, real transparency, and real integrity.

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!

SCORES

90 Points, James Suckling

“Aromas of Meyer lemons, lime curd and orange blossoms. The palate is medium-bodied with bright acidity and a creamy texture, giving flavors of macadamia nuts, grapefruit and honeysuckle. Fresh, with underlying generosity. Drink now. Screw cap.”

VINEYARDS

45% Evergreen, 35% Frenchman Hills, 15% Goose Ridge, 3% Moxee, 2% Roza Hills

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Production: 4.5 tons per acre, native yeast | 100% whole cluster fermentation in 75% French oak barrel and 25% in stainless steel tank | 22 months barrel aged on lees in 25% new French oak barriques, 105L puncheons and stainless steel tank

Wine Analysis: 5.2 g/L titratable acidity | 3.69 pH | 14% alcohol | no residual sugar

UPC: 184745000249

