

2016 CASASMITH JACK'S BARBERA

TASTING NOTES BY WINEMAKER CHARLES SMITH

Translucent and earthbound. The proverbial 1950's ladies' evening bag: Worn leather, perfume, broken cigarette, eyebrow pencil, faint red lipstick and a few loose coins. Elegant. Sensual. Mysterious. The everything.



VINTAGE NOTES

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.

CURRENT & PAST SCORES

92 Points, Jeb Dunnuck

"...another saturated ruby/plum-colored effort that offers plenty of Rocks style in its blackcurrants, olive, dried game, and pepper. Medium to full-bodied, elegant and seamless on the palate, with nicely integrated acidity and a fresh, focused, lively style, drink it over the coming 4-6 years."

92 Points, James Suckling (v2015)

"This is a rich take on barbera and very different from the Casasmith Northbridge Vineyard. Matured for longer in barriques, it delivers plenty of spiced-berry custard notes and a silky edge to the dense and deep-set summer berries on offer. The palate has a long, smooth and alluring feel. Dense, soft and deep. Drink now."

WINEMAKING

Varietal Breakdown: 100% Barbera Appellation: Walla Walla Valley Vineyard(s): Jack's Vineyard (100%) Production: 1.7 tons per acre | Native yeast | 100% whole berry fermentation | 39 days on skins | 25% new French oak barriques | 14 months aged on lees Wine Analysis: 5.3 g/L titratable acidity | 3.60 pH | 13.5% alcohol | No residual sugar UPC: 184745007408

