

# 2016 CASASMITH CERVO BARBERA

This is one of those "uh huh" wines. You are thinking one thing, yet...it is so much more than you imagined. Black tea, damp earth, forest floor in a round generous palate after one sip and then another. This is just what you wanted.

#### **Current & Past Scores**

#### 90 Points, Jeb Dunnuck

"Deep ruby/purple-colored, the 2016 Barbera Cervo Northridge Vineyard is another knockout value. Blackberry, smoked meat, herbs, and earth nuances all give way to a full-bodied, concentrated, beautifully textured, silky effort that's already hard to resist."

### 91 Points, Vinous / Stephen Tanzer (v2015)

"Full medium red. Primary, slightly medicinal aromas and flavors of black cherry, licorice and mint: very Barbera! Quite pure and fine-grained, offering a penetrating quality and terrific definition and inner-mouth lift. Finishes with very smooth tannins and lovely length and verve."

# Vineyard

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

**Northridge** (100%): Planted in 2003, this vineyard is a very unique 92 acre site in the Wahluke Slope. An alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt, 6-12 inches deep, creating a calcium and iron rich media that forces roots to struggle.

# **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% Barbera

# **Appellation**

Wahluke Slope

### **Production**

Yield: 3.3 tons per acre
100% whole berry fermentation
Native yeast
33 days on skins
68hl upright French oak tanks
12 months aged on lees in oak tanks

# Wine Analysis

6.8 g/L titratable acidity 3.68 pH 15.0% Alcohol

## **UPC**

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