



2016 CASASMITH CINGHIALE SANGIOVESE

A noble color & classic nose. Not Roman, pure Tuscan. Red fruit, leather, suede, tar and structured focused. It's a compelling one for the cellar or just right for today.

Current & Past Scores

92 Points, *Jeb Dunnuck*

"Deep ruby/purple-colored with a lovely nose of ripe cherries, crushed flowers, incense, and dried earth, the 2016 Sangiovese Cinghiale Rosebud is medium-bodied, seamless, silky and incredibly polished on the palate, with fine tannin and a creamy, layered texture that defies its 20 dollar price tag."

90 Points, *Vinous / Stephen Tanzer (v2015)*

"Medium red. Wonderfully pure, complex aromas of red berries, dried cherry, smoke, spices and rose petal. The varietally accurate dried cherry quality carries through on the palate, where smoky soil tones add complexity. Finishes with firm, dusty Sangiovese tannins and excellent cut and length. This wine reminded me of a very good high-elevation Chianti Classico."

Vineyard

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

Rosebud (74%): This vineyard is at the same location at Wahluke Slope Vineyard and Northridge Vineyard. It has an alluvial fan gravel bed and rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt, creating calcium and iron rich soil.

Wahluke Slope (26%): Just a stone's throw away from Northridge Vineyard. Wahluke Slope vineyard is very similar to it's neighbor. Keohler loamy fine sand over cemented silica; ancient pre-flood soils.

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

Wahluke Slope

Production

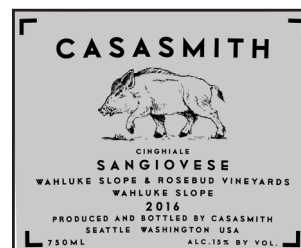
Yield: 3.2 tons per acre
100% whole berry fermentation
Native yeast
35 days on skins
68hl upright French oak tanks
12 months aged on lees in oak tanks

Wine Analysis

6.4 g/L titratable acidity
3.74 pH
15.0% Alcohol

UPC

184745007026



SIXTO



SUBSTANCE

B. Leighton