



2016 CASASMITH PORCOSPINO PRIMITIVO

It's Alive! Alive with blackberry, currants red and black. Freshness with earth, cold stone and spice wins the day. Yet anchored in depth that will give for years to come.

Current & Past Scores

92 Points, *Jeb Dunnuck*

"Another vibrant, deep ruby colored wine is the 2016 Primitivo Porcospino Northridge Vineyard, which comes from the Northridge Vineyard on the Wahluke Slope. Black cherries, incense, brambly spice, and violet characteristics all emerge from this medium-bodied, creamy textured, seamless, gorgeously pure beauty that offers incredible pleasure and character."

90 Points, *Robert Parker's Wine Advocate (v2015)*

"Coming from a notable vineyard on the Wahluke Slope, the 2015 Primitivo Northridge Vineyard is another downright irresistible red from this label. Offering up loads of ripe, jammy berry fruits, flowers, spice and hints of incense, it hits the palate with medium-bodied richness, no hard edges, lots of sweet fruit and a weightless, elegant and gulpable texture. This beauty has class and is well worth drinking!"

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% Primitivo

Appellation

Wahluke Slope

Production

Yield: 3.4 tons per acre
100% whole berry fermentation
Native yeast
36 days on skins
68hl upright French oak tanks
12 months aged on lees in oak tanks

Wine Analysis

6.3 g/L titratable acidity
3.82 pH
15.0% Alcohol

UPC

184745007019



SIXTO



SUBSTANCE

B. Leighton