



# 2018 CASASMITH PORCOSPINO PRIMITIVO

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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Black pepper, molasses, pie crust and structure to beat the band. Huckleberry, Bing cherry and fire ash are on parade. Serious wine, seriously delicious.



## VINTAGE NOTES

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The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

## CURRENT & PAST SCORES

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### 92 Points, *James Suckling*

“This is a fun primitivo with dried-berry character. It’s dense and fruit-forward, yet there is a tension and form at the end. You could even call it reserved. Drink or hold.”

### 91 Points, *Jeb Dunnuck*

“The 2018 Primitivo Porcospino is terrific, offering lots of juicy berry fruits as well as notes of black pepper, new leather, violets, and chocolate. Upfront, nicely textured, yet also with good freshness and fine tannins, it’s a pleasure-bent beauty to enjoy over the coming 4-6 years.”

## WINEMAKING

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**Varietal Breakdown:** 100% Primitivo

**Appellation:** Wahluke Slope

**Vineyard(s):** Northridge Vineyard (100%)

**Production:** 2.1 tons per acre | Native yeast | 100% whole berry fermentation | 37 days on skins | 100% neutral upright French oak tanks | 10 months aged on lees

**Wine Analysis:** 5.2 g/L titratable acidity | 3.75 pH | 12.5% alcohol | No residual sugar

**UPC:** 184745007019

