

CASASMITH

2020 CASASMITH CERVO BARBERA

TASTING NOTES BY WINEMAKER CHARLES SMITH

An explosion of flavors on an elegant frame. Oozing with black raspberry, boysenberry, tar and spice. Juicy and earthbound. Fall leaves, brown sugar, sea air. Mouth-filling excitement with every sip!



VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

CURRENT & PAST SCORES

92 Points, *James Suckling*

"Aromas of dried herbs and flowers, sour cherries and red licorice. Medium-to full-bodied with silky tannins. Good acidity here. I like the spacious feel on the palate, with pure fruit character. Charming sage at the finish. Drink now."

90 Points, *Vinous—Owen Bargreen*

"Sourced from an old block in the Northridge vineyard, set on limestone and volcanic soils, the 2020 Barbera Cervo shows pretty black florals alongside wild blackberry and shades of baking spices on the nose. The palate is very smooth, offering light tannins that combine with ripe red and dark fruits and salty and savory tones."

VINEYARD

Northridge Vineyard (100%)

Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

WINEMAKING

Varietal Breakdown: 100% Barbera

Appellation: Wahluke Slope

Production: 3.2 tons per acre, native yeast, 100% whole berry fermentation, 37 days on skins | 8 months barrel-aged on lees in 100% neutral upright French oak tanks

Wine Analysis: 5.8 g/L titratable acidity, 3.63 pH, 14.5% alcohol, no residual sugar

UPC: 184745007002



HOUSE of SMITH