

CASASMITH

2020 CASASMITH PORCOSPINO PRIMITIVO

TASTING NOTES BY WINEMAKER CHARLES SMITH

Darkness is at the heart of this wine. Black fruit, dark cherries, leather, soil. Round with flavor galore – the only thing missing is your glass!



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 SCORES

91 Points, *James Suckling*

“A red with cherry, berry and dried-fruit character. Hints of figs. It’s medium-to full-bodied with chewy tannins and a medium finish. Yes, it tastes like primitivo. Drink now.”

90 Points, *Vinous–Owen Bargreen*

“Bright in style, the 2020 Primitivo Porcospino evokes ripe red fruits that collide with minerals and smoky undercurrents. Enjoy over the next six to eight years.”

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% Primitivo

Appellation: Wahluke Slope

Production: 3.8 tons per acre, native yeast, 100% whole berry fermentation, 39 days on skins | 8 months barrel-aged on lees in 100% neutral upright French oak tanks

Wine Analysis: 5.2 g/L titratable acidity, 3.63 pH, 14.5% alcohol, no residual sugar

UPC: 184745007019



HOUSE of SMITH