

CASASMITH

2022 CASASMITH CERVO BARBERA

TASTING NOTES BY WINEMAKER CHARLES SMITH

A pretty and inviting light within a dark night explodes into wild strawberries, dark cherry, and candle wax. Translucent and desirable, it lingers with black plum, tea leaf, and dried black rose coveted in an old hardback book ... it is truly a precious, finely focused taste of Barbera.

VINTAGE NOTES

2022 was a unique year for wine grapes in Washington State. A slow start from a late Spring eventually balanced out into an even and warm Summer and ultimately led to one of the longest Falls we have ever seen. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

CURRENT SCORES

92 Points, *James Suckling*

Pretty aromas of lavender, plums and blueberries with a touch of wet earth and rosemary stems. It's medium- to full-bodied with beautiful freshness and surprising minerality for the grape. Delicious now.

92 Points, *Jeb Dunnock*

"Black and blue fruits, violets, and sappy, minty, floral notes all emerge from the 2022 Barbera Cervo, a juicy, medium to full-bodied, fruit-loaded, delicious Barbera with tons of character. As always, this is 100% varietal from the Northridge Vineyard and was brought up in neutral puncheons."

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: 2.9 tons per acre, native yeast, 100% whole berry fermentation, stainless steel fermentation, 35 days on skins | 10 months barrel-aged on lees in 100% neutral French oak puncheons

Wine Analysis: 6.4 g/L titratable acidity, 3.57 pH, 15% alcohol, no residual sugar

UPC: 184745007002

