CASASMITH

2022 CASASMITH PORCOSPINO PRIMITIVO

TASTING NOTES BY WINEMAKER CHARLES SMITH

Refined, vibrant and dark ... truly a precious find of elegance and beauty. Black plum, licorice and rose hips lure one to a place of intrigue ... focus leads to blackberry, violet, pipe tobacco, dried fig, and black pepper ... wild natural and fantastic. What a beauty.



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 & PAST SCORES

93 Points, James Suckling

Really good depth, complexity and balance for a variety that often simply oozes fruitiness. Fresh raspberries, sour cherries, red cherries and orange zest make for a layered and lively palate. Drink now or hold.

90 Points, Eric Guido-Vinous

"Sweet herbs, tobacco and hints of black olive gives way to mentholated blackberry ... Creamy and round, with balancing acidity and depths od ripe dark fruit, it finishes long and pleasantly chewy with a bitter twang and tart wild berry thrust. The Porcospino could put a lot of Italian Primitivos to shame."

91 Points, James Suckling (v2021)

"...fresh and wild nose of licorice, thyme, beetroot, cherries and some charcuterie. Nicely savory and fresh, with a medium to full body and gently stemmy tannins. Tasty primitivo. Drink now.""

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: 3.7 tons per acre, native yeast, 100% whole berry fermentation in stainless steel tanks, 37 days on skins I 10 months barrel-aged on lees in 100% neutral French

oak puncheons I 682 cases produced

Wine Analysis: 5.0 g/L titratable acidity, 3.71 pH, 14.5% alcohol, no residual sugar

UPC: 184745007019