

# CASASMITH

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## 2022 CASASMITH PORCOSPINO PRIMITIVO

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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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

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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

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#### 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 of 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."

#### 90 Points, *Jeb Dunnuck*

"Coming from the Northridge Vineyard on the Wahluke Slope, the 2022 Primitivo Porcospino is another juicy, medium-bodied, classy expression of an Italian variety that has ample darker berry and cherry fruits, some peppery, herbal, iron notes, soft tannins, and a good finish."

### VINEYARD

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#### 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

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**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 | 10 months barrel-aged on lees in 100% neutral French oak puncheons | 682 cases produced

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

**UPC:** 184745007019

