

CASASMITH

2023 CASASMITH PORCOSPINO PRIMITIVO

TASTING NOTES FROM 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

The 2023 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2023 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

SCORES

93 Points, *James Suckling (v2022)*

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 (v2022)*

“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 Dunnock (v2022)*

“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

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: 3.4 tons per acre, 100% whole berry press in Stainless Steel Tanks | 10 months aged on lees in stainless steel tanks | 5,000 cases produced Wine Analysis: 8.2 g/L titratable acidity, 3.13 pH, 4.2g/L RS, 12% alcohol

UPC: 184745007019

