



# 2017 CASASMITH JACK'S BARBERA

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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If you want the rocks...we've got it! Grown in the cobble stones the Walla Walla Valley: Asian five spice, cured meat, olive, white pepper and truffle. A true unicorn wine. The one and only Jack's.



## VINTAGE NOTES

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2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

## CURRENT & PAST SCORES

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### *92 Points, Jeb Dunnuck (v2016)*

“From a site just off Sunnyside road (not far from Cayuse), the 2016 Barbera Jack’s Vineyard is another saturated ruby/plum-colored effort that offers plenty of Rocks style in its blackcurrants, olive, dried game, and pepper. Medium to full-bodied, elegant and seamless on the palate, with nicely integrated acidity and a fresh, focused, lively style, drink it over the coming 4-6 years.”

### *92 Points, James Suckling (v2015)*

“This is a rich take on barbera and very different from the Casasmith Northridge Vineyard. Matured for longer in barriques, it delivers plenty of spiced-berry custard notes and a silky edge to the dense and deep-set summer berries on offer. The palate has a long, smooth and alluring feel. Dense, soft and deep. Drink now.”

## WINEMAKING

**Varietal Breakdown:** 100% Barbera

**Appellation:** Walla Walla Valley

**Vineyard(s):** Jack’s Vineyard

**Production:** 3.2 tons per acre | Native yeast | 75% whole berry, 25% whole cluster | 45 days on skins | 33% New French barriques | 16 months aged on lees

**Wine Analysis:** 5.1 g/L titratable acidity | 3.98 pH | 13.5% alcohol | No residual sugar

**UPC:** 184745007408

