

# CASASMITH

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## 2020 CASASMITH CINGHIALE SANGIOVESE

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Potpourri of bitter cherry, sandalwood, decomposed roses. Tastes like memories full and vivid. Suede, tomato leaf, and of-the-earth. Color of red brick.



### VINTAGE NOTES

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The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

### CURRENT SCORES

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#### 91 Points, *James Suckling*

"Aromas of ripe red cherry, coppa and rosemary. Full-bodied with velvety tannins. Good peppery complexity and a juicy finish. Drink now."

#### 90 Points, *Vinous—Owen Bargreen*

"On the nose, the 2020 Sangiovese Cinghiale takes on shades of teaberry alongside ripe red plum and underbrush tones. The palate is soft and elegant with ripe red fruits that collide with minerals and suggestions of smoked meats."

### VINEYARDS

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#### Rosebud Vineyard (79%)

This vineyard is at the same location at Wahluke Slope Vineyard and Northridge Vineyard. It has an alluvial fan gravel bed and rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt, creating calcium and iron rich soil.

#### Wahluke Slope (21%)

Just a stone's throw away from Northridge Vineyard. Wahluke Slope vineyard is very similar to it's neighbor. Keohler loamy fine sand over cemented silica; ancient pre-flood soils.

### WINEMAKING

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**Varietal Breakdown:** 100% Sangiovese

**Appellation:** Wahluke Slope

**Production:** 3.7 tons per acre, native yeast, 100% whole berry fermentation, 41 days on skins | 8 months barrel-aged on lees in 100% neutral upright French oak tanks

**Wine Analysis:** 5.2 g/L titratable acidity, 3.63 pH, 14% alcohol, no residual sugar

**UPC:** 184745007026



HOUSE of SMITH