

CASASMITH

2021 CASASMITH CINGHIALE SANGIOVESE

TASTING NOTES BY WINEMAKER CHARLES SMITH

Brick-by-brick, layer-by-layer, flavor-upon-flavor. Italian cherry, tomato leaf, dried herb, forest floor. A fine, refined dusting of tannin. So fine, so good, so Sangio!

VINTAGE NOTES

2021 was one of the warmest vintages to date in Washington. Bud break started early due to nice weather and moderate temperatures, then 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, leading to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage, producing fantastic wines to enjoy now and into the future.

CURRENT & PAST SCORES

92 Points, *Anthony Mueller–Robert Parker’s Wine Advocate*

“Fresh, juicy and ripe, ... offers a bright and succulent red-fruited nose with elegant florals and red plums. Medium-bodied ... displays ripe and succulent tart cherries with soft notes of oak that lift the palate. The wine glides to a refined, acid-driven finish that will remain food-friendly for years. Bravo!”

91 Points, *James Suckling*

“Inviting aromas of dark cherries, raspberries, crushed rosemary, sage and forest wood. Medium- to full-bodied with chalky tannins and attractive crunchiness of red and darker berries. Fruity and flavorful finish. Drink now.”

VINEYARDS

Rosebud Vineyard (88%)

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.

Northridge Vineyard (12%)

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% Sangiovese

Appellation: Wahluke Slope

Production: 4.1 tons per acre, native yeast, 100% whole berry fermentation, stainless steel fermentation, 41 days on skins | 9 months barrel-aged on lees in 100% neutral French oak puncheons

Wine Analysis: 5.8 g/L titratable acidity, 3.51 pH, 15% alcohol, no residual sugar

UPC: 184745007026

