



## 2014 CASA SMITH CINGHIALE SANGIOVESE

*Sangiovese had me at first taste of Chianti Classico. Great color with an aroma and flavor so complete. Earth, mineral, Italian cherry, salumi, a handful of dried, savory herbs. Power and finesse from beginning to end. A wine I will be proud to share with my winemaking Italian friends.*

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### BLEND

100% Sangiovese

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### APPELLATION

Wahluke Slope

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### PRODUCTION

Yield: 2.5 Tons Per Acre  
100% Whole Cluster Fermentation  
Yeast: Native  
41 Days on Skins  
35% New French Oak  
12 Months Barrel-Aged on Lees

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### WINE ANALYSIS

5.9 g/L Titratable Acidity  
3.46 pH  
14.6% Alcohol

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### UPC

184745007026

### CURRENT & PAST SCORES

#### 89 Points, *Robert Parker's The Wine Advocate*

"The 2014 Wahluke Slope Sangiovese is an elegant, polished 2014 that delivers excellent richness and depth in its ripe black cherry, blackberry, dried flower and creamy licorice scented bouquet. This gives way to a medium-bodied, elegant, beautifully balanced red that will drink nicely through 2021."

### VINEYARD

The vineyards we work with are farmed using the most up to date sustainable practices.

**Northridge Vineyard:** Planted in 2003, this vineyard is a very unique 92 acre site in the Wahluke Slope. An alleuvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt, 6-12 inches deep, creating a calcium and iron rich media that forces roots to struggle.

### VINTAGE

2014 started out uneven, but eventually turned out to be one of the more beautiful years. Like the proverbial ugly duckling, it became a swan. As the season progressed, the nights got cooler and the days got longer and everything evened out, making for beautiful fruit. As usual, we were happy to be in the cooler and more unique sites in the state for this vintage.

