

2013 CASASMITH JACK'S BARBERA

So complex it's almost hard to describe so I write. Wet stone, campfire, cool ash, toasted marshmallow, crushed pepper, black olive and pencil shavings. Finesse, think Burgundy, but in reality it is pure Washington.

BLEND

100% Barbera

APPELLATION

Walla Walla Valley

PRODUCTION

Yield: 1.6 tons per acre

Yeast: native

100% whole berry fermentation

45 days on skins

25% new French barriques15 months barrel aged on lees

WINE ANALYSIS

6.0 g/L Titratable Acidity 3.60 pH 13.0% Alcohol

UPC

184745007408

CURRENT & PAST SCORES

93 Points, Robert Parker's Wine Advocate (v2012)

"A perfumed, elegant, beautifully complex red (I can't say it really screams Barbera though...Pinot Noir or Grenache would be my guess in a blind tasting), the 2012 Barbera Jack's Vineyard started out slightly reduced and closed, but man did it open up beautifully with time in the glass, and it really didn't start firing on all cylinders until the second day. Its medium ruby color is followed by a nuanced perfume of ripe strawberries, kirsch liqueur, spice-box, herbes de Provence and charcuterie. Seamless, medium bodied, ethereally textured and ultra-fine, it's drinking great today, yet I suspect it will keep nicely for 4-5 years."

93 Points, Wine Enthusiast (v2012)

"What's this? Single-vineyard Barbera coming from The Rocks District? It's a stunner, with notes of crushed rock and gravel, red and black currants and smoke that show outrageous minerality. The mouthfeel is flat out stunning, showing subtlety and suppleness, with fruit and savory flavors lingering on the finish."

VINEYARD

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

Jack's Vineyard (100%): Stony, ancient riverbed, located on the floor of the Walla Walley. The soil is very cobbly, with Freewater cobbly loam over gravel over sand, dried riverbed. In the rocky soils of this part of the valley, low vigor keeps flavors concentrated. Planted in 1999.

VINTAGE

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.







