



Today's Sommelier Selected Wine

Andrew Will, Champoux Vineyard Red Bordeaux Blend *Horse Heaven Hills, Washington 2012*

Of all the wines pouring out of Washington, the red Bordeaux varietals are the most iconic and sought after. A cross between the plush, fruit-forward styles of Napa and their more earthy Bordeaux counterparts, these distinguished Washington wines celebrate the best of both the Old World and the New. Top award-winning producers like Quilceda Creek, Leonetti Cellars and Andrew Will have long since paved the way for today's thriving industry in the North Western state. Loved by critics across the board, today's producer, Andrew Will, is keenly focused on terroir-driven, single-vineyard wines and this critically acclaimed 2012 vintage is a compelling snapshot of the producer's immense talent. From the Champoux Vineyard in the Horse Heaven Hills appellation, today's wine offers a near perfect example of Washington's take on a Bordeaux-style blend. This represents the state's vast potential when crafted in such capable hands, and if you enjoy big, structured reds, you will not find greater quality for the price. IAN CAUBLE, MASTER SOMMELIER

Andrew Will's celebrated winemaker, Chris Camarda, is passionate about letting each vineyard site speak for itself. Today's wine is derived from the Champoux Vineyard, one of the family's first parcels when Chris Camarda founded Andrew Will back in 1989. Located in southeastern Washington in the Horse Heaven Hills appellation, this special vineyard enjoys a unique microclimate that is virtually synonymous with Bordeaux. The Columbia River mimics the fingerprint of the Gironde River in Bordeaux. The proximity of the river next to the vineyards generates significantly more wind than in other appellations while the moderate, semi-arid climate allows the grapes to ripen very slowly. The long hang-time produces beautiful flavor concentration and simultaneously prevents the grapes from over-ripening, thus reaching high alcohol levels. In addition, the sandy-loam soils, roughly 650-foot elevation, north/south sun exposure, and average 32-year-old vines in the Champoux Vineyard make for near unrivaled quality in the bottle.

With the winery named after his nephew and son, the rockstar producer has continued to keep the business a family affair although the operation has grown since its early days in a small, 600-square-foot facility that was primarily an enclosed walkway between two buildings. After upgrading the location and the winery, along with countless

accolades, one thing has stayed the same - Chris Camarda consistently continues to create magic out of his pristine fruit. Today's particular wine is a blend of 64% Cabernet Franc, 22% Merlot and 14% Cabernet Sauvignon that spends 18 months in French Oak. The result encapsulates what Washington is capable of and then some for a price that is well worth the gamble.

In the glass, the 2012 Andrew Will Champoux has a concentrated, opaque dark crimson core with light purple reflections throughout. The nose is dense and dark with ripe notes of blackcurrant, blackberry and dried cherry laced with secondary, well-integrated aromas of wet violets, pencil lead, cedar, and dried earth. On the palate, the wine is full-bodied and concentrated with flavors mirroring the nose along with additional notes of fresh vanilla bean, cocoa powder and anise layered into myriad layers of earthy structure. As usual with Andrew Will's wine, the balance between the baking spices and the dark, wild fruit is just perfect. This wine is beautiful now but will also age exceptionally well for more than a decade. To enjoy, simply allow 30 minutes in a decanter and serve in large Bordeaux stems - the wine quickly comes to life. The ultimate steakhouse accompaniment, simply fire up the grill and serve this wine with [a classic ribeye alongside roasted potatoes and caramelized onions.](#)