

# 2014 Champoux

## TASTING NOTES:

As usual we have another brilliant vintage on our hands, this year we ended up with a blend that really highlights the premier quality of fruit that comes from Champoux Vineyard. A combination of dark fruit intermingles with notes of cassis, mocha and wildflowers. This wine has a rich and smooth mouthfeel that exhibits fine-grained tannins while still maintaining a sense of lift and freshness. Classic example of Champoux Vineyard at its finest.

## VINTAGE NOTES:

The 2014 vintage has a lot of similarities to the 2012 vintage in terms of the style of wines made. They possess a great mid-palate depth and concentration. In similar fashion to 2013 it was another very hot vintage for Washington State. The season started out with a very dry winter, that led into a very warm July (though no major heat spikes) and August. September and October were noticeably warmer than previous vintages which led to a more condensed growing season (typically the temperature drops in Sept and Oct allow for longer hang time without excess sugar accumulation in the fruit). This vintage has produced wines that, despite the heat, maintain an extraordinary level of finesse and balance.

## REVIEWS AND SCORES:

**(94+ Points)**...Sensational purity in its lifted bouquet of cassis, black raspberries, violets and spring flowers. There's a touch of graphite that develops with time in the glass; it has fine, polished tannin and an elegant, silky texture. Jeb Dunnuck - Wine Advocate

**(92 Points)**...Combines a refined structure with a rich and polished texture, showing red currant, orange zest and dark chocolate notes that lead to firm but ripe tannins. Harvey Steiman - Wine Spectator

**(91+ Points)**...Bright ruby-red...aromas of black cherry, dark raspberry, mocha and licorice. Plush, tactile and deep; hints of superripe fruit are enlivened by a mineral quality and supported by serious firm tannins that spread out horizontally to saturate the palate. This boasts a very fine-grained texture and good energy and structure but needs time to unwind and to absorb its finishing acidity.. Stephen Tanzer - Vinous



Composition: 43% Merlot, 33% Cabernet Sauvignon and 22% Cabernet Franc

Alcohol: 14.5%

Vinification: Native yeast, primary fermentation in Stainless Steel tanks using a Pulseair for cap management, malolactic fermentation completed in oak barrels.

Vineyard: Champoux Vineyard

Appellation: Horse Heaven Hills

Average Age of Vines: 28 years

Time in barrels: 18 months, 35% new French oak

Bottling Date: April 21, 2015

Release Date: Sept 1, 2018

Total Production: 724 cases/750ML

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