

# 2014 Two Blondes Vineyard

## TASTING NOTES:

The 2014 Two Blondes shows off the gorgeous fruit qualities (currant, red cherries) that pair up seamlessly with the notes of leafy herbs, cassis, graphite and floral tones. There is a plushness and concentration that exemplifies the great texture and endless finish of this always elegant wine.

## 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)**...Sweetly fruited, supple, downright sexy red that offers loads of cassis, graphite, licorice and hints of leafy herbs. Big, ripe and concentrated, with a great texture, it will drink beautifully for two decades. Jeb Dunnuck - Wine Advocate

**(90 Points)**...Aromas of current, cherry, mocha, dried herbs and milk chocolate. Plush, round and edge-free, with sexy spicy and floral tones as well as a leafy quality to its red berry and dried herb flavors. Much fresher in the mouth than on the nose, but still with an essential softness from the merlot, even if it has the structure for mid-term aging. Stephen Tanzer - Vinous



Composition: 56% Merlot, 20% Cabernet Franc, 15% Cabernet Sauvignon, 9% Malbec

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: Two Blondes

Appellation: Yakima Valley

Average Age of Vines: 14 years

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

Bottling Date: April 19, 2015

Release Date: September 1, 2018

Total Production: 624 cases/750ML

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