



Cabernet Sauvignon, Cabernet Franc and Bordeaux Blends

2012 Andrew Will Cellars “Champoux Vineyard” (Horse Heaven Hills)

This has been one of the flagship vineyard designates in the Andrew Will lineup since its first release in the 2000 vintage, and the 2012 rendition is a beautifully refined wine. The blend this year has the lowest percentage of cabernet sauvignon that I can ever recall for this cuvée, coming in with only fourteen percent of this varietal, to go along with sixty-four percent cabernet franc and twenty-two percent merlot. The wine is very pure and nicely ripe on both the nose and palate, wafting from the glass in a deep and very sophisticated aromatic constellation of cassis, sweet dark berries, tobacco leaf, coffee, a lovely base of soil tones, a touch of nutty new wood, a bit of lead pencil and the very earliest signs of smokiness in the upper register. On the palate the wine is simply superb, delivering a full-bodied format that shows off excellent depth of fruit at the core, a fine soil signature, fine-grained tannins and excellent length and grip on the focused and quite black fruity finish. This is another absolute *tour de force* in 2012! 2022-2060. **94.**

2012 Andrew Will Cellars “Ciel du Cheval Vineyard” (Red Mountain)

The 2012 Ciel du Cheval Vineyard bottling from Chris Camarda is made up of the same blend as the Two Blondes in this vintage: fifty percent merlot, thirty percent cabernet sauvignon and twenty percent cabernet franc, and both wines were raised in the same thirty-five percent new wood, so they are beautiful to compare to each other and witness the dramatic differences in their respective *terroirs*. The bouquet on the 2012 Ciel du Cheval is more black fruity in profile than the Two Blondes, offering up a superb blend of cassis, dark berries, espresso, cigar ash, dark, gravelly soil tones, currant leaf and a nice framing of discreetly nutty new oak. On the palate the wine is pure, full-bodied, focused and impeccably balanced, with a velvety attack, a superb core, beautifully-integrated tannins and a long, tangy and youthfully complex finish. The refined attack here suggests a wine that will be drinkable earlier, but the outstanding backend structure and grip are like young Cheval Blanc and this beautiful wine really must be forgotten in a cool corner of the basement for several years to allow it to develop its full spectrum of complexity. A great, great wine. 2020-2060. **94+.**

2012 Andrew Will Cellars “Sorella” Champoux Vineyard (Horse Heaven Hills)

The 2012 Sorella from Chris Camarda, which is based primarily on the oldest cabernet sauvignon vines on this vineyard, which were planted all the way back in 1972, is absolutely stellar in this vintage. The *cépages* of the 2012 Sorella works out to sixty-seven percent cabernet sauvignon, twenty percent merlot and thirteen percent cabernet franc, and like all of the single vineyard bottlings from the estate this year, it was raised in thirty-five percent new oak and came in at an even fourteen percent alcohol. The gorgeously youthful nose jumps from the glass in an expressive blend of cassis, cigar smoke, a touch of coffee bean, dark soil tones, graphite, tobacco leaf and a lovely framing of cedary new oak. On the palate the wine is pure, full-bodied and rock solid at the core, with great balance, firm, integrated tannins, good acids and stunning length and grip on the poised, elegant and nascently complex finish. A few vintages back, the Sorella was a bit riper and far more flamboyantly-styled out of the blocks, but this new, slightly lower interpretation of the vineyard shows even greater potential for long-term cellaring and is amongst the finest Bordeaux-styled blends that one can buy on either side of the Atlantic these days! If you asked me to choose between Château Angélus for example, I would take Sorella without hesitation! The 2012 is an utterly brilliant wine and perhaps, the finest Sorella I have yet tasted from Chris Camarda, though one is going to have to exercise a bit of patience to see the full panoply of nuance that this wine will offer once it completely blossoms. 2022-2060. **96.**

2012 Andrew Will Cellars “Two Blondes Vineyard” (Yakima Valley)

Chris Camarda and his partners in this vineyard, Bill and Melody Fleckenstein, planted this parcel only in 2000, so with each passing year, the vines get older and the wines get more complex. This year the blend from Two Blondes is fifty percent merlot, thirty percent cabernet sauvignon and twenty percent cabernet franc, with the wine having been raised in thirty-five percent new wood and bottled after eighteen months in cask. The bouquet on the 2012 is outstanding, offering up a deep and complex mélange of black plums, dark berries, coffee, a touch of menthol, cigar wrapper, fresh herbs and smoky oak. On the palate the wine is deep, full-bodied and rock solid at the core, with a very suave attack, lovely focus and grip, ripe, well-integrated tannins and a long, tangy and perfectly balanced finish. The backend energy on this wine is absolutely enormous! With fifty percent merlot in the blend this year, the 2012 Two Blondes Vineyard bottling is channeling its inner Pomerol in a most exciting fashion. A simply stunning young wine. 2019-2055. **95.**

2012 Andrew Will “Mays’ Discovery Vineyard” Cabernet Sauvignon (Horse Heaven Hills)

This is the relative newcomer in Chris Camarda’s fine lineup of red wine bottlings from Andrew Will Cellars, as the first vintage produced from the fruit from this vineyard only dates back to the 2010 vintage. The 2012 version is outstanding, coming in at an even fourteen percent octane and offering up a superb bouquet of cassis, black cherries, cigar ash, dark soil tones, a touch of currant leaf and a discreet framing of cedary wood. On the palate the wine is deep, full-bodied and nascently complex, with a fine core of fruit, ripe, chewy tannins, good acids and outstanding length and grip on the focused and youthful finish. I love the combination of ripe and generous fruit at the core and seamless, but serious structural elements that will carry the wine a long way into the future. It is certainly approachable today (and quite tasty), but the real fireworks here will not start for at least another six or seven years, and I would be strongly inclined to cellar the wine until at least 2021 or so before starting to drink it in earnest, as it will just be blossoming at that point. It will probably not be at its true zenith until its twentieth birthday! A very, very high class bottle of cabernet sauvignon. 2021-2060. **94.**

2012 Andrew Will Cellars “Champoux Vineyard” (Horse Heaven Hills)