



2012 ANDREAS

WALLULA VINEYARD IN THE HORSE HEAVEN HILLS

THE STORY:

2012 IS A CLASSIC VINTAGE THAT WINEMAKERS LOVE! DON'T GET ME WRONG, COOLER VINTAGES LIKE 2010 AND 2011 AND WARMER YEARS LIKE 2014 AND 2015 YIELDED SOME VERY SERIOUSLY DELICIOUS, SOLID WINES, BUT IT PROVED TO BE MORE CHALLENGING FROM A VITICULTURE AND WINEMAKING STANDPOINT. IN FACT, MAYBE FROM THE MARKETING SIDE AS WELL. ESPECIALLY DURING THOSE MORE DIFFICULT YEARS, IT IS IMPORTANT TO HAVE A VERY TIGHT LINK BETWEEN THE GROWER AND THE WINEMAKER; AS WITH DEN HOED WINES. BACK TO 2012; THE WINE DID NOT QUITE MAKE ITSELF THAT YEAR, BUT ALL STARS DEFINITELY LINED UP WITH STEADY WARM TEMPERATURE DURING THE GROWING SEASON LEADING TO A COOLER HARVEST PERIOD WHICH HELPED RETAIN SOME OF THE VIBRANT FRUIT AND HELPED OPTIMIZED THE HANG TIME. THINK BLACK CHERRY BEING SMASHED BY A DUSTY COWBOY (LET'S CHANGE THAT TO COWGIRL) ON AN OLD LEATHER SADDLE WHILE RAIN HAS JUST BEGAN POURING ONTO A HEATED ARID LAND; THINK DEEP THEN DEEPER TO THE BOTTOM OF THE DEEPEST ABYSS; THINK BILL ON TOP OF HIS HUGE HARVESTER HAVING A WARM CUP OF TEA IN MARIE'S FINEST CHINA... HIS LITTLE PINKY STRAIGHT UP IN THE AIR. I KNOW, IT IS HARD TO IMAGINE BUT THE 2012 ANDREAS IS, JUST THE SAME, OUT OF THIS WORLD WITH VIBRANT DARK JUICY FRUIT LEADING LAYERS OF GRAPHITE, DUST, LEATHER AND PRUNES. ALTHOUGH IT IS A VERY DEEP INTENSE WINE, IT SHOWS RESTRAINT AND ELEGANCE WITH AN AMAZING WELL BALANCED OVERALL MOUTHFEEL. ELABORATE ON CHEMISTRY, VITICULTURE PRACTICES AND WINEMAKING TECHNIQUES? DO NOT SWEAT IT, JUST SIT BACK AND ENJOY!

GILLES NICAULT - VINTNER



WINE PROFILE:

COMPOSITION: 100% CABERNET SAUVIGNON
 ALCOHOL: 14.5%
 PH: 3.93
 TA: 6.4 G/L
 WINEMAKING: 30 DAYS SKIN CONTACT FOR RICHNESS AND COMPLEXITY. 100%
 VICARD FRENCH OAK (90% NEW) FOR 30 MONTHS
 BOTTLING DATE: MARCH 27, 2015
 RELEASE DATE: APRIL 15, 2016
 PRICE: \$80
 CASES PRODUCED: 168

