

2013 ESPLOSO



This is the both the first vintage of Esploso and the first wine created by winemaker Will Camarda. Only 165 cases were produced of this Cabernet Sauvignon. This wine is composed of 75% Cabernet Sauvignon sourced from Champoux Vineyards, 15% Cabernet Sauvignon coming from Ciel du Cheval Vineyard and 10% Cabernet Franc from Two Blondes Vineyard. The wine offers up complex notes of red currants, black cherries, cedar, wet stones, graphite, and hints of menthol. The palate the wine is medium to full-bodied, has very well integrated and silky tannins and shows excellent length. This well-balanced, focused wine is definitely approachable now, but will only benefit from extended cellaring.

Esploso is the Italian word for “exploding-view”, a diagram or technical drawing that shows the relationship or order of assembly of various parts. The name itself was used because of the interest Will Camarda has in architecture. The drawing on the label is a hand drawn picture of a stapler Will created during his time at the University of Washington. Will wanted a name that represents the style of winemaking that includes understanding and valuing all of the many parts of making a premier quality red wine.

Composition: 75% Cabernet Sauvignon - Champoux Vineyards,
15% Cabernet Sauvignon - Ciel du Cheval Vineyard
10% Cabernet Franc from Two Blondes Vineyard.

Appellation: Columbia Valley

Time in barrels: 21 months

Bottling Date: August, 2015

Release Date: September, 2015

Total Production: 165/12/.750

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