

2015 Champoux Vineyard Red Wine

**ANDREW
WILL**

We make the Champoux blend not just because we are such big fans of the vineyard, but because of the way that Merlot and Cabernet Franc shine from this site. The Merlot from this vintage showed off great potential from the moment it finished fermentation. A plush, yet elegant wine that will reward drinkers who want to enjoy a bottle now or who are willing to wait a decade.

The 2015 vintage was the warmest vintage to date, with above average temperatures across the Columbia Valley. These warm temps led to an advancement of the growing season, leading to a harvest almost 2 weeks ahead of any recent years. Very warm temperatures starting in the spring and continuous through July/August, led into cooler temperatures in September allowing phenolic ripeness to catch up. Despite the heat, the wines from this vintage ended up with great fruit characteristics while maintaining excellent structure and focus.

Reviews:

(97 Points)...Stunning, busting from the glass with a precocious bouquet of ripe cherries, minty blackberries, violets and anise. On the palate, it's full-bodied, layered and almost voluptuous, with velvety, melting tannins that frame a succulent core of beautifully delineated fruit. The finish is long and fragrant. Infinitely seductive and exquisitely balanced, I struggle to remember an Andrew Will Champoux that was quite this delicious straight out of the gates, yet the wine clearly has the potential to evolve for two decades. Drink Now-2038. William Kelley - Wine Advocate

(96 Points)...The 2015 Champoux is a beauty. Concentrated, rich, full-bodied and layered, it offers a rocking nose of blackcurrants, graphite, lead pencil, iodine, and salty minerality. Ripe, rounded, and opulent, yet with good freshness and purity, it needs 3-4 years of bottle age and will keep for two decades. Jeb Dunnuck - Jebdunnuck.com

Composition: 51% Merlot, 32% Cabernet Franc, 12% Cabernet Sauvignon and 5% Petite Verdot

Alcohol: 14.5%

Vinification: Indigenous yeasts, no filtering, no fining, minimal SO₂

Vineyard: Champoux (~130 acres total, sustainable farming, handpicked fruit, Vineyard Manager = Dan Nicholas)

AVA: Horse Heaven Hills, Washington State, USA

Average Age of Vines: 38 Years

Time in barrels: 20 months (30% New French Oak, 70% Neutral French Oak)

Bottling Date: June 2017

Release Date: September 2019

Total Production: 820 Cases

