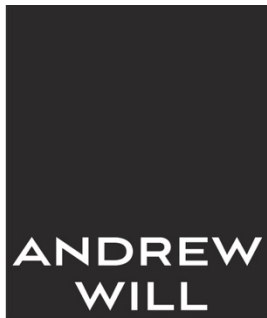


## 2019 Ciel du Cheval Red Wine



CIEL DU CHEVAL VINEYARD  
RED MOUNTAIN  
2019  
RED WINE  
14.5% ALCOHOL BY VOLUME

We continue to see merit in keeping the blend of this wine close to a 50-50 split of Merlot and Cab Franc. These two varietals play off each other very well and create a much more focused version of this wine while still retaining a full structure and complexity without the addition of Cab Sauv. We have been sourcing from Ciel since 1989 (the very first vintage Chris Camarda started making wine).

The 2019 Vintage was a relatively even growing season which started slightly later than normal. The summer months were marginally cooler than the past few vintages which carried on into early fall. One of the markers for the vintage will be the consecutive cold snaps in October, forcing us to make quick picking decisions to avoid frost damage. In the end we did not see any frost damage or issues with our fruit and ended up with a truly great vintage!

**(94+ Points – Wine Advocate)** Focused, dusty and delightful, the 2019 Ciel du Cheval Vineyard offers that classic, mineral Red Mountain grip with hints of graphite and pencil shavings on the nose. Medium to full-bodied, the palate explodes with plenty of complexity and flavors of dark plum and black raspberry, making way for firm gripping tannins. It ends with a long, dusty, mineral finish that will allow this gorgeous wine to age gracefully for years to come.

**(94 Points – jebdunnuck.com)** Tobacco, assorted red and black fruits, damp earth, and hints of truffle all emerge from the 2019 Ciel du Cheval Vineyard, a pure, medium to full-bodied blend of 52% Cabernet Franc and 48% Merlot that's from a great site on Red Mountain. They've done a great job with the tannins here, and this wine brings a beautiful sense of elegance and finesse on the palate. It's already approachable, but like the other Andrew Will releases, it will evolve for 15-20 years if stored properly.

**Composition:** 57% Merlot, 43% Cabernet Franc

**Alcohol:** 14.5%

**Vinification:** Indigenous yeasts, primary fermentation in stainless steel tanks using a Pulseair for cap management, no filtering, no fining, minimal SO<sub>2</sub>

**Vineyard:** Ciel du Cheval, (sustainable farming, handpicked fruit, Vineyard Manager = Richard Holmes)

**AVA:** Red Mountain AVA, Washington State, USA

**Average Age of Vines:** 32 Years

**Time in barrels:** 23 months (25% New French Oak, 75% Neutral French Oak)

**Bottling Date:** July 28, 2021

**Release Date:** February 2024

**Total Production:** 532 Cases