

Andrews Family Vineyards Horse Heaven Hills AVA Washington State



TROTHE

VINTAGE DETAILS

We prefer a balance of ripeness and fresh acidity, so Trothe fruit was the first picked in most blocks.

VARIETIES:

100% CABERNET SAUVIGNON

VINEYARD BLOCKS:

CS98 (65%), CS03 (35%)

CLONES:

CLONE 8

VOLUME:

10 BARRELS

ALCOHOL:

14.5%

TA:

5.8 G/L

PH:

3.76

BOTTLED:

AUGUST 2022

RELEASING:

SEPTEMBER 2023

TASTING

Ripe red cherries and sweet cedar aromatics intertwine with delicate hints of jasmine and fresh cooking herbs. On the palate, concentrated and vibrant flavors unfold in an intense display of blackberry, cherry pie, graphite, and subtle notes of sage. Fresh acidity balances the rich tannin structure, resulting in a polished finish that lingers long after the last sip.

CELLARING

This wine is elegantly balanced with polished tannins and fine acidity. The care we put into crafting and bottling our wines creates a fresh approachable experience when consumed young, while simultaneously containing the components necessary to develop deep complexity and integration with age.

GROWING SEASON

2020 continued the trend of warm years followed by warmer years in Washington state. While the season's weather patterns were nearly ideal, 2020 will long be remembered for the wildfire smoke that settled over the Pacific Northwest. Fortunately, higher elevations, deep canyons, and the restless winds of the Horse Heaven Hills funneled smoke away from our vineyards, ultimately protecting our vintage.

VINIFICATION

Vinification methods including concrete fermenters and extended skin contact were matched to the specifics of block and fruit characteristics. The result is a complex blend that accentuates the individuality of each block. The wine was aged over 23 months in 75% new French oak, followed by 13 months in bottle.