

2020 TROTHER LIMITED

Bordeaux Blend

Andrews Family Vineyards
Horse Heaven Hills AVA
Washington State



VINTAGE DETAILS

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

VARIETIES:

67% CABERNET FRANC

33% CABERNET SAUVIGNON

VINEYARD BLOCKS:

CF96 (67%), CS03 (33%)

CLONES:

CLONE 1 / CLONE 8

VOLUME:

2 BARRELS

ALCOHOL:

14.8%

TA:

5.9 G/L

PH:

3.85

BOTTLED:

AUGUST 2022

RELEASING:

SEPTEMBER 2023

TASTING

Striking, classic Cabernet Franc aromas of red cherry and cinnamon stick, with floral notes of rose petals, violets, and lavender blossom. Cabernet Sauvignon adds rich flavors of earth, herbs, plum, and spice to the palate, alongside a smooth, brooding texture. Balancing fortuitous conditions and meticulous craft, this Bordeaux blend wholly captures the concept of Trothe Limited.

CELLARING

Vibrant, accessible, and drinks well now, but it will continue to develop over the next 10 years or more. 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

The 2020 Trothe Limited was fermented in Italian concrete pyramids to preserve varietal intensity, then aged over 23 months in 100% new French Fontainebleau forest oak, followed by 13 months in bottle.

For additional information and opportunities for purchase, visit trothe.com