

2022 CABERNET SAUVIGNON

Andrews Family Vineyards, Horse Heaven Hills AVA, Washington State

VARIETY	ALCOHOL	BOTTLED
99.5% Cabernet Sauvignon .5% Petit Verdot	14.5%	August 2024
VINEYARD BLOCKS	TA	RELEASE DATE
66.5% CS98, 27.5% CS03, 5.5% CS16, .5% PV06	6.1 g/L	September 2025
CLONES	РН	VOLUME
Clone 8	3.93	210 Cases + 48 Magnums

GROWING SEASON

2022 was the second hottest on record at Andrews Family Vineyards, but no one could have guessed we would cross that threshold as we approached October. The year began as the coolest and wettest year in the last fifteen, with copious spring rainfall and a mid-April frost that left many Washington growers concerned about whether we would have a crop in 2022. The vines recovered, and as late as August, we were taking measures to account for the lack of ripening weather.

Then, fall unfolded into the most gorgeous in recent memory with summer-like days and cool nights. The late occurring diurnal shifts created perfect weather to fully ripen our Cabernet, while simultaneously preserving natural freshness and vibrancy in the berries.

VINIFICATION

Vinified in Italian concrete, each contributing block was fermented to accentuate its unique terroir. We worked with Dargaud & Jaegle to identify forests and toasts best suited to our distinct elevations: 900, 1100, and 1421 feet. We cofermented one lot of Block 98 Cab with a touch of Petit Verdot to accentuate the block's robust nature. Aged in 88% new French oak for 23 months, then in bottle for 13 months.

CELLARING

The 2021 Trothe Cabernet Sauvignon is poised, with silky tannins and fine acidity. The care we put into crafting and bottling our wines makes them approachable now with freshness and exuberance. They will continue to develop complexity and integration, drinking well for decades to come.