

2022 LIMITED

Andrews Family Vineyards, Horse Heaven Hills AVA, Washington State

VARIETIES 100% Mourvèdre	ALCOHOL	BOTTLED/RELEASED March 2024/ September 2025
VINEYARD BLOCKS	TA PH	VOLUME
MV07A	5.8 g/L 3.9	40 cases

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 Mourvèdre, while simultaneously preserving natural freshness and vibrancy in the berries.

VINIFICATION

Vinified with 7% whole clusters, in a Nico Velo concrete pyramid. We chose a long, cool fermentation technique to capture intense color and develop silky tannins. After pressing, the wines aged for 16 months in a new French Darguaud & Jaegle large format cognac sized (400L) barrel, sourced from Forest of Jupilles.

TROTHE LIMITED

Trothe Limited represents a balance of fortuitous conditions and meticulous craft. Each year, we seek varieties and blocks especially blessed by Mother Nature during the growing season. With a gentle hand, we shape the interplay between vine, earth, and time into wine that captures the true character of the grape, the vintage, and the limitless potential of our land.