



Andrew Will Winery

Defining the Terroir of Washington State

*"I am not interested in the similarities of my wines but the differences. The different identities of our vineyards and varietals which explore the identity of Washington State as distinct from California or Bordeaux." **Chris Camarda, Owner & Winemaker***

*"[Chris Camarda] makes a bevy of incredible wines that will stand toe to toe with Bordeaux's 3-4+ times their going rates." - **Jeb Dunnick, The Wine Advocate***

*"...These single vineyard bottlings are amongst the most superb wines made in the US today and are built to age long and gracefully in the cellars and only reveal their entire complement of aromatic and flavor complexities in the fullness of time." **John Gilman, View From The Cellar***

Winemaker Chris Camarda launched Andrew Will Winery (Named after Chris's son Will and Nephew Andrew) with his inaugural 1989 vintage, working out of a humble 60' by 10' winery, and he has spent the last two decades producing some of Washington's most well respected wines. Structured, elegant, and age worthy, they are a singular voice that has never adjusted to chase scores or suit trends.

Although always a focus, Chris' attention to terroir has only intensified over time. Since 2001 he almost exclusive produces single vineyard blends as he feels this shows the terroir more clearly than a single varietal bottling. Currently he only sources from four vineyards that he feels provide the finest fruit: Champoux, Discovery, Two Blondes, and Ciel du Cheval.

All Andrew Will wines are treated more or less the same in the cellar; 25-35% new oak barrels, aged for around 21 months, followed by a year of aging in bottle. Production is around 4500 cases.



