



FAMILY WINERY

2012 *Clos de Betz*, Bordeaux-styled Blend

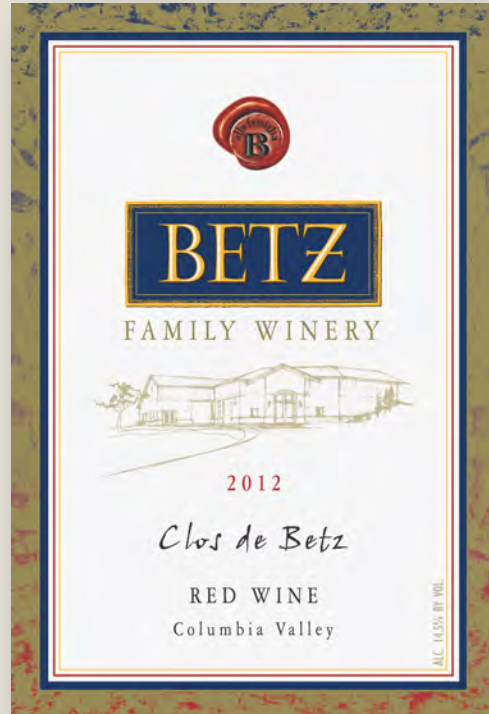
The 2012 Vintage---Finally

After two years of challenging harvests, the Columbia Valley was finally blessed with an easy one. Not only easy, but stunning. Yes, we love the 2010s and 2011s, but getting to the end result was challenging because of cooler-than-normal growing season temperatures, but 2012 was brilliant right from the start. A moderate spring and gently building summer heat to a hot August ensured above average heat accumulation for the year. This was followed by a long gentle autumn creating predictable and satisfying results. The wines are generous, pure and expressive, reminding me of the fleshiness of the 1998s and the clarity of the 2007s.

The 2012 Clos de Betz opens with the “wow” color of the vintage: an inky black red core with a striking magenta edge, reflecting the deep sense of ripeness achieved that year. This concentration of color introduces a profound aromatic impression, a breadth of black cherry, black currant and plums; its Washington Merlot foundations shining through. A litany of supporting notes then kicks in to create the real charm of this wine: bay leaf, anise, crushed wet stones, flowers and vanilla cream construct a stunning aromatic impression.

Merlot’s dominance in the blend takes center stage on the mid-palate, with a deep, textural fullness. It’s the weight of this wine which impresses most, with a depth and breadth that envelop the palate and linger for a long finish. Vibrant black and red fruits abound, while Cabernet Sauvignon and Petit Verdot that complete the blend add anise, bay leaf and underbrush to the palate. Because of the vintage the wine shows attractive up-front development, but don’t be too hasty: a long cellar life awaits.

- 67 % Merlot, 27% Cabernet Sauvignon, 6% Petit Verdot
- 65% New French Oak, 35% One Fill French Oak



CURRENT RATINGS:

Robert Parker, *The Wine Advocate* – 93-95

“Tasted as a barrel sample and Betz’s take on a right bank Bordeaux, the 2012 Clos de Betz is 67% Merlot, 27% Cabernet Sauvignon and the balance Petit Verdot. Inky-purple in color (has anyone seen a Betz wine not inky purple?), it offers impressive cassis, plum liqueur, spring flowers and underbrush-style aromas and flavors to go with a mouth-filling, layered and voluptuous style on the palate. I love the mid-palate here, and the tannin builds through the finish, so, while it should have plenty of up-front appeal, it should also evolve for 15+ years.”

Jeb Dunnuck

- Serve cool, 60-62°F. Best from 2015 through 2023+

