

ADAMS BENCH

A WASHINGTON WINERY

February 2026

Dear Collectors and Close Friends of Adams Bench,

Our favorite wines captivate us from the first sip, draw us in and provide a beginning, a middle and an end.

Like memorable stories, songs, and lives, exceptional wines may reveal themselves boldly or delicately at first, grow richer and more intriguing as they unfold, leave a lasting impression: they make us think back and smile.

During these early days of 2026 we find ourselves reflecting on this theme of beginnings, middles and ends.

The Beginning

A curious beginning: a 43-year-old man who had never tasted an ounce of alcohol and 43-year-old woman who grew up appreciating the fruit of the vine from an early age. A trial lawyer and an OB doctor, whose life and destiny changed at a birthday celebration in a Vancouver BC restaurant at which the man finally sipped his first-ever glass of wine: a Sangiovese.

The rest, as they say, is history.

Several months later they took a trip to northern California wine country, Healdsburg, Sonoma County, to taste the wines and understand more fully the dominant role of agriculture in a product which was becoming important to them.

Soon it was not enough to simply enjoy the wine, the couple was driven to know why they enjoyed one Cabernet more than another, what elements and choices made the difference?

That meant more research in California, twenty plus trips over seven years, hundreds of wineries and tasting room visits.....then to Oregon, eventually Eastern Washington and beyond..... relishing the culture, appreciating the wine, looking for answers.

Finally, not knowing where exactly it would lead, it meant winemaking classes at UC Davis, followed shortly by producing their own barrel of “home” wine.

Looking back on it now, we (the couple) attribute the gathering of family at a Vancouver BC restaurant as the seed of our decision to become part of a tradition as old as time. One which

unites learning, travel, farming, weather, geography, chemistry, patience, culinary principles, joyous gatherings, the unending quest for discovery.

The Middle

In 2005 we were licensed and bonded as a winery in Washington State and trademarked the name Adams Bench. That's another story, most of you know it.

We lived and made wine on beautiful Hollywood Hill for many years, sourcing fruit from some of the oldest (and youngest) vineyards in Eastern Washington. We came to know these vineyards well-- driving the long lonely eastern Washington roads to visit each one weekly in harvest season beginning mid-August.

We learned the trajectories of ripening, the cluster weights and growing habits, the weather trends, the blocks and rows: 89 Cab, 99 Cab, the Clone 6 Cabernet, the Cabernet Franc and Merlot, Sangiovese and Petit Verdot.

A passionate curiosity fired Adams Bench, a venture in which we, the lawyer, the doctor and the daughter Hannah, would—ourselves-- do every little thing assisted by beloved family and friends. We studied, learned, assessed and improved until we were satisfied **we knew**. We kept notes, took courses, experimented and recorded results.

We (one of us) drove the forklift, brought every grape and cluster up the hill to the barn, often in the dark, sometimes in the rain, late nights before early mornings of crushing it all into a slurry of juice and the prized flavor and tannin of skins. We cleaned the bins, the equipment, the crush pad, the pumps, always we cleaned the pumps with steaming hot water, over and over at the end of very long days.

Why did we do it? We could – instead-- have capitalized the project and hired others. We could have invested in someone else's winery, could have slept at night and worried less, but that path was not for us. We wanted to **know** the path to the prize--which meant learning all these things—for ourselves.

We refined our approach to destemming, open top fermenting, what yeast worked best with our fruit, how best to press but not too much, what barrels enhanced our wines and what corks worked best in our bottles.

We traveled to Cognac in France to visit the two French Oak barrel producers, Taransaud and Vicard, which ended up providing the bulk of our oak, and on the same trip the cork producer in Porto, Portugal, Lafitte Cork and Capsule, which became our primary supplier of cork closures.

Eventually we moved on from using our own small bottling line to enticing Signature Bottling (and their great big semi-truck) to venture up our steep narrow hill for bottling. Better quality control, better processes, and some entertaining moments:

- The time we got Frontier Internet to raise their wires at the entry to our property on short notice so the large Signature truck could slip under it
- Followed the next day after bottling as the truck departed the property and ran over a water main at the entry creating a small geyser;
- Followed the next year by the kind supplier of trench plates who presided over their placement to widen the entrance and aid the Signature truck arrival and departure.

Patience, it is said, is a virtue. Our wines have always taken a minimum of three years, sometimes longer—from bottling to release. That is a long time. A long time to think about next steps, to keep harvesting, fermenting, racking and barreling—a long time to imagine introducing our wines to the world. A long time with no revenue.

Once our first wines were ready for release, we had to learn how to meet our customers. We wondered and worried--though we needn't have, as you always met us more than half-way.

It was you, hundreds of you, who trudged up the hill in the snow when we first opened on a cold weekend, December 2007, for a Woodinville Wine Country St. Nick's event and sold out our first vintage. It was you who told us: "start a club". You who filled our front pasture for release parties in the early years, sent encouraging messages with pictures of our wine bottle on your dinner table, you who put up with our newsletters and especially an exaggerated use of the word "Indiana".

And of course you celebrated with us as tasters like Jay Miller, David Schildknecht and others from Robert Parker's Wine Advocate, the Wine Spectator and dear reviewer Rand Sealey rated our wines highly and prompted wine appreciators from around the Country to learn about and buy our product.

We have said it often but must say it again here.....*thank you so much, you are and have been the absolute best part for us of having a winery operation, (the best part of our middle"), and we will never forget your support and kindness.*

The End

Now we see the end of this story. We have experienced everything imaginable and more, have contributed, in a small but serious way, to the story of Washington Cabernet Sauvignon, and even made Erica's and Hannah's Chardonnay, our one and only white wine, in 2023.

We do not believe we ever compromised our dream and will not now. Adams Bench is not a business to be sold, or a brand to be bought. Adams Bench is us, our family, our obsession, and you, our companions on the journey.

We have decided the time has come to end our business operation. But not before two more releases for our Collectors Club members -- we hope you will travel along with us to the end.

This Spring, a traditional Collectors Club release at Brix Restaurant, Woodin Creek Village, Woodinville. **On Sunday, April 12, we will release the final vintage of our Columbia Valley Cabernet Sauvignon "the V" and Columbia Valley Red Wine RECKONING, with our complimentary 3-course lunch for Club members.**

In the Fall, we plan several farewell events and hope you will join us. For the release we intend to offer a menu of special, older and favorite library wines for you to customize your own release. This will be available first to Club members and then to previous members and friends of Adams Bench. There will be other gifts which will be communicated when the time is right.

And we are planning a final dinner for those who wish to join us. ***Just as a family dinner was the occasion of beginning the journey, it seems fitting that a family dinner with you should be the ending. We invite you to share it with us.***

Thanks a lot for reading this lengthy letter and for your support and appreciation of our winery and wines over the years. It means more to us than you can know or we can express.

Sincerely,

Tim and Erica Blue, Owner-Winemakers
Hannah Lewis, Assistant Winemaker, Club Manager
Adams Bench Winery