

# TERO

## ESTATES

**2010 Old Block Cabernet Sauvignon**

**Walla Walla Valley AVA**

**Winery Retail \$57.00**

### **Vineyard**

Windrow Vineyard is the oldest commercially planted vineyard (1981) in the Walla Walla AVA. Talks to create the appellation happened on this soil. Situated on a bench created by thousands of years ago where Lower Dry Creek empties into the southern Walla Walla Valley, Windrow has a rare combination of heat during the day followed by a cool breeze flowing out of the Blue Mountains in the evenings. This diurnal shift allows us to grow our grapes until later in the season, increasing maturity while retaining enough acidity to maintain balance and structure. Ellisford Silt Loam is prevalent in this part of the Walla Walla Valley AVA. Windrow varies from deep deposits of windblown loess to shallow layers over gravelly cobble.

Old Block is part of the original planting of Seven Hills, dating back to 1981. At 8.6 acres, it is our largest Cabernet Sauvignon block and yields 2.7 tons per acre. It sits on fairly level ground and is planted North-South on primarily loess soil varying depth, with excellent drainage. This portion of the vineyard has the deepest soils.

### **Winemaking**

2010 specifically was a cool early season with a warm spike right as we harvested. We had to drop tonnage in order to assure ripe fruit this year so yields were slightly lower than usual. Our last second heat spike really helped pump the grapes to ripe perfection.

Of the trifecta, the Old Block pick was the last pick. Due to the age of the vines, depth of the soil and subsequent depth of the roots on these plants, Old Block generally provides us with the most nutrient healthy vines, resulting in the healthiest fermentations. The Old Block hands us the earthiest of our Cabernets and we use a blend of CSM or BDX yeasts with the intention of letting those earth notes shine through the fermentation and make their way into the bottle.

### **Tasting Notes**

Big and voluptuous from start to finish. Brandy, cocoa, cigar and spice box. Mature and integrated tannins pair with a nuanced and balanced wine.

## Pairing

### Lamb Chops with Lemon

Serve the lamb with your favorite *tzatziki* (cucumber and yogurt sauce) and *horta* (sautéed greens tossed with red wine vinegar and honey).

**YIELD:** Makes 12 servings

**ACTIVE TIME:** 30 minutes

**TOTAL TIME:** 14 hours (includes marinating time)

#### Ingredients

- 3 large shallots, minced
- 6 tablespoons chopped fresh mint
- 6 tablespoons chopped fresh oregano
- 6 large garlic cloves, minced
- 1 tablespoon sugar
- 24 lamb rib chops (from three 1 1/4-to 1 1/2-pound racks of lamb, cut between bones into individual chops)
- 6 tablespoons extra-virgin olive oil
- 3 tablespoons fresh lemon juice
- 1 tablespoon finely grated lemon peel
- Fresh oregano sprigs (for garnish)

#### Preparation

Mix minced shallots, chopped mint, chopped oregano, minced garlic, sugar, and 1 tablespoon salt in small bowl. Press 1 rounded teaspoon shallot-herb mixture onto eye of each lamb chop. Turn chops over onto large rimmed baking sheet. Press remaining shallot- herb mixture onto eye of each chop. Cover lamb chops with sheet of plastic wrap and refrigerate overnight.

Whisk olive oil, lemon juice, and lemon peel in small bowl until slightly thickened and well blended. Season lightly with salt and generously with freshly ground black pepper. Spoon oil mixture lightly over chops. Turn chops over and spoon remaining oil mixture over. Let stand at room temperature 1 hour.

Prepare barbecue (medium-high heat). Grill lamb chops to desired doneness, about 3 minutes per side for medium-rare. Transfer lamb chops to platter. Garnish with fresh oregano sprigs and serve.