

2012 Windrow Blend

Walla Walla Valley AVA | 210 Cases Produced

Vineyard

Windrow Vineyard is the oldest commercially planted vineyard 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.

Winemaking

Harvested from our estate vineyard all on the same day, this is a true field blend and is our flagship wine. We harvest perfectly ripe cabernet Franc, near-ripe cabernet sauvignon and slightly overripe merlot and malbec at once to co-ferment in a French oak tank. Acid retention from the former varieties, leads to structure and backbone while ripe phenolics and detailed lushness come from the latter. We use the same percentage that was the original planting in the field in the blend, echoing what would result if you were to harvest the whole vineyard in one day. It's then cellared for 2 years in an Italian coppered 2000 liter French oak 'Gamba' cask, reducing the oak influence.

Tasting Notes

70% cabernet sauvignon, 14% merlot, 10% cabernet franc, 6% malbec. A classic BDX blend all from Windrow Vineyard. Our signature field blend, the "Windrow" red wine is comprised of the same percentage of varieties that are planted in our estate vineyard, all co-fermented from day one. The deep ruby color of this vintage emits aromas of ripe cherries, currants and cigar wrapper moving into flavors of anise, campfire, bittersweet chocolate, graphite and dried berries before moving into a nutty, sweet-dry tannin finish.

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