



# SYRAH

# CADARETTA

## 2011 CADARETTA SYRAH

### ABOUT THE WINE

The Middleton Family has been working the land in Washington State for five generations. With Cadaretta the family aims to craft wines that stand among Washington's best. The winery is named for a lumber schooner used by the family company in the first part of the 20th Century. The Middleton estate Southwind Vineyard is located just south of the city of Walla Walla.

Cool climate, Indian summer. 2011 started slowly and cool with below-normal temperatures in April, May, and June. Summer finally arrived in July, with consistently warm and sunny days. By October, it was clear we were enjoying one of the nicest Indian summers in recent memory, with warm sunny days, every day. Nights were still cool, allowing for acid retention, while sugars developed slowly and consistently, with flavors building into late fall. As a result of the overall cool weather, we enjoyed lower sugars at harvest (with resulting lower alcohol in the wines) and long hang time. As we and most growers in our region aggressively dropped crop to target low yields, early in the season, we were able to ripen a highly flavorful, very intense small crop. Our Syrah in 2011 shows a more cool climate character, with high aromatics, complexity, and supple tannin structure.

Three percent Viognier from our own Southwind Vineyard was co-fermented with the Stone Tree Syrah. Ten percent whole cluster fermentation.

Nose leads with earth-driven aromas: forest floor and white truffles, followed soon by brambly fruit. Marionberries and blackberries mingle with apricot and applewood to lend aromatic complexity. A gentle touch of lavender, sage, and strawberry fruit weave in and out of a wine you can smell over and over with new discoveries. On the palate, this syrah is both lush and spicy, with roundness and softness in layers of texture. A pleasure to drink.

**VARIETAL COMPOSITION:** 97% Syrah, 3% Viognier

**GRAPE SOURCES:**

- 70% Blue Mountain Vineyard (Walla Walla Valley)
- 27% Stone Tree Vineyard (Wahluke Slope)
- 3% Southwind Vineyard (Walla Walla Valley)...co-fermented with the Stone Tree Syrah

**APPELLATION:** Columbia Valley

**COOPERAGE:** 15 months in small oak barrels (57% new), a combination of French (83%) and Hungarian (17%) oak.

**TOTAL ACIDITY/pH:** 5.7g/L; 3.69

**ALCOHOL:** 14.2% by volume

**BOTTLING DATE:** February 22, 2013

**RELEASE DATE:** May 1, 2013

**PRODUCTION:** 171 nine-liter cases, bottled unfiltered and unfiltered

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