

# WINDTHROW

# CADARETTA



## 2011 CADARETTA WINDTHROW

### 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. Syrah and Mourvedre from 2011 show more cool climate character, with high aromatics, complexity, and supple tannin structure.

The Windthrow blend is made from the top barrels from each vintage. In 2011, we used just seven barrels, the very best in our cellar. We can achieve this selection through the painstaking process of individual barrel rackings: that is, the wine in each barrel is kept that same barrel until final blending. The differences and nuances that develop from barrel to barrel over time are significant. With hard work and patience, we are able to pick the most expressive and sumptuously-textured barrels for this reserve blend. Two percent Viognier was co-fermented with the Stone Tree Syrah.

Hauntingly aromatic, showing tremendous range. Fruits are subtle at first, yielding to an abundance of earthy and savory notes: forest floor, cigar leaf, blood sausage, licorice tar, and wild game. On the palate, black pepper, red fruit, fennel and bacon fat all come together with firm and juicy tannins. Long and fine-grained.

**VARIETAL COMPOSITION:** 55% Syrah, 22% Mourvedre, 15% Grenache, 3% Counoise, 3% Cinsault, 2% Viognier

### GRAPE SOURCES:

- 55% Stone Tree Vineyard (Syrah, Walla Walla Valley)
- 40% Alder Ridge Vineyard (Mourvedre, Grenache & Counoise, Horse Heaven Hills)
- 3% Wallula Vineyard (Cinsault, Horse Heaven Hills)
- 2% Southwind Vineyard (Viognier, Walla Walla Valley)

**APPELLATION:** Columbia Valley

**COOPERAGE:** 14 months in small French oak barrels

**TOTAL ACIDITY/pH:** 5.7g/L; 3.65

**ALCOHOL:** 14.3% by volume

**BOTTLING DATE:** February 22, 2013

**PRODUCTION:** 132 nine-liter cases, bottled unfiltered and unfiltered

MIDDLETON  
FAMILY WINES

