



## 2008 CADARETTA WINDTHROW

It's an exciting time in Washington State: grape growers are branching out and experimenting with lesser-known grape varieties from more obscure origins. For the first time, grapes like Grenache, Mourvedre, Counoise, and Syrah are available from vineyard sites that are over ten years old and fully mature.

### THE GRAPES AND VINTAGE

The four grape varieties in Windthrow come from five different vineyards in three Washington State AVA's. We searched for the best vineyard sites to find the right soils and optimum sun and wind exposure to maximize the potential of each grape variety.

The 2008 vintage was uniformly cool from spring through fall. The cool temperatures produced softer tannins overall, with bright natural acidity and complex aromatics. Vineyard yields remained naturally low, with average yields around 2.4 tons / acre. This reduced overall volume, but greatly concentrated flavors. September saw 30 days of sunshine with temperatures in the mid-70's. Ultimately, the vintage lent itself to making exactly the sort of wine we wanted: complex, elegant, and expressive.

### THE WINE

Cadaretta Windthrow is our showcase for red Rhone varietals: Syrah, Mourvedre, Counoise, and Grenache. The wine expresses the personalities of each of the grapes in a harmonious blend with plenty of flavor and texture. Syrah comprises 36% of the finished wine, contributing a deep and juicy structure, with earthy blackberry and roasted game flavors. The Mourvedre adds black pepper aromas, raspberry fruit, and racy acidity and lifts the mouthfeel. The Grenache lends juicy texture and weight to the blend, with distinct wild strawberry flavors. Lastly, Counoise from the Wahluke Slope adds exuberant fruity notes to the nose, as well as a delicate feel. The final blend is 36% Syrah, 29% Mourvedre, 18% Counoise, and 17% Grenache.

The finished wine initially shows effusive fruit, giving way to savory and peppery undertones. Red fruits and florals linger over a background of dark earth and olive notes. Flavors are intense, but delicate in texture, showing supple weight with tremendous concentration. The wine develops dramatically in the glass over time.

**APPELLATION:** Columbia Valley

**VINEYARDS:**

Pepper Bridge, Walla Walla (Syrah)

Stone Tree, Wahluke Slope (Syrah)

Alder Ridge Vineyard, Horse Heaven Hills (Mourvedre)

Alice Vineyard, Wahluke Slope (Counoise)

Alder Ridge, Horse Heaven Hills (Grenache)

**COOPERAGE:** 100% French oak (36% new)

**TOTAL ACIDITY:** 5.7g/L **pH:** 3.8

**ALCOHOL:** 14.6%

**BOTTLING DATE:** August 17, 2010

**PRODUCTION:** 1,320 bottles, packed 6 x 750ml

MIDDLETON  
FAMILY WINES

