

TERO

ESTATES

2011 Hill Block Cabernet Sauvignon Walla Walla Valley AVA | 70 Cases Produced



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.

Hill Block was planted in 1998, making it our youngest of the Cabernet vines at Windrow. At 3.8 acres and a yield of 2.9 tons per acre, it has a row orientation of north/south and northwest/southeast as it wraps around the hill. With shallow soils that do not retain water, this is our thirstiest block. It has greater afternoon sun and takes the brunt of the wind, giving it thicker skins than our Plateau or Old Blocks.

Winemaking

We were able to escape the freeze of 2011 and were able to hang our fruit for almost a month later than the majority of winemakers in the area. This added hang time gave us some really sought after phenolics and resulted in a Cabernet that we are really proud of. Due to the abnormal wind on this micro-site, the Hill block always brings more color and tannins to the table. When in the fermentation bin, we always have to be mindful to maximize these characteristics while still retaining balance.

Tasting Notes

100% Windrow Vineyard Hill Block Cabernet Sauvignon.

This classic, old-world style wine opens with notes of earth, black fruits, leather, and mocha on the nose, leading into flavors of cassis, black fruits, caramel, and exotic spices on the palate with a rich, lingering finish.