HISTORY

2019 WINDROW VINEYARD CABERNET SAUVIGNON

SRP: \$75 | 50 CASES PRODUCED

CASSIS SANDALWOOD SAVORY

DIVE INTO HISTORY

Featuring historic vineyard plantings in the Pacific Northwest, History aims to craft limited releases of ultra-premium wines that pay homage to the pioneers of the Oregon and Washington wine industries.

Inspired by a storied vineyard now owned by her mother-inlaw, Founder and Winemaker, Melissa Burr, started the brand in 2013. She researched other historic vineyards in the Pacific Northwest, curating a collection of truly rare and unique.

APPELLATION

Walla Walla Valley

VINEYARD COMPOSITION

Windrow Vineyard was the first commercial vineyard in the Walla Walla Valley AVA to plant Cabernet Sauvignon, in 1981. Proving to be ideal conditions for Cabernet Sauvignon, the site experiences hot days and cold nights, creating wines with vibrant intensity.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

ÉLEVAGE

This wine spent 18 months in barrel, 30% of which were new French oak.

HARVEST October 2019

BOTTLING February 2022

ALCOHOL | pH 14.5% | 3.8



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TASTING NOTES FROM WINEMAKER, MELISSA BURR

Our Windrow Cabernet Sauvignon has plush, succulent mouthfeel that is full of cassis, cherry and earth. These notes are complemented by the looming aromatics of fresh herbs and a hint of menthol. There is also an alluring minimality to this wine throughout the palate that I like to think is a characteristic coming from the nature of the old vines. Stunning in its youth, this is a Cabernet Sauvignon that will age for years to come.

VINTAGE OVERVIEW

In 2019, the abundance of snow in February provided ample soil moisture, leading the season into a normal and timely bud break. A warm spring created excellent conditions for canopy growth and early fruit development. Temperatures were mild in the summer, followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.





