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Spofford Station "About" Web Page

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Spofford Station

Walla Walla Valley - USA

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About

PICTURED: An historic transportation hub for local farm units, the Spofford Station is one of the last operations still moving wheat from Walla Walla through the system of dams on the Columbia River out to Asia.

One winery, two labels, three cows. Spofford Station is the starting point for grapes moving on to become fine wines. I make my wines from baby (vineyard plants) to bottle. It's a one girl "show" start to finish.

It's not uncommon for a winemaker to wear a whole lot of different hats. I don't always have the tasting room open, but I'm always happy to meet you if I can. Just give me a call!

Lynne Chamberlain, Winemaker

509-529-1398

Variety

Cabernet Sauvignon, Merlot, Syrah (Shiraz), Carmenère, Petit Verdot, Malbec, Tempranillo (Valdepeñas), Sémillon, Viognier, Cabernet Franc, Sangiovese

- origin
- region

I left Walla Walla the day I graduated “never to return.” I completed college and headed to Washington, D C. Before long, my cousin (from Omak) had the same idea and joined us in DC. We all lived together until he completed an accounting degree and took his first job in Napa Valley. Within a few weeks he called to say that it was a great place to live with “free” wine everywhere. Being twenty year olds, this seemed like a worthy plane fare.

As we visited more often, the wine education became of peak interest. We tasted and traveled through the appellations and developed better palates. Soon we were in the back areas of the wineries asking questions and developing plans to grow our own vineyards. The more we learned, the better Walla Walla started looking again and by the early 1990s we headed back to Washington and eventually, the Walla Walla area. The exodus from farm life as kids, in the end was a boon to our development of wine grape growing.

I bought a wheat and pea farm which I began converting to higher income crops such as mint and ultimately grapes. The vineyard was started in 1998 and is Cab Sauv; Merlot; Syrah; Carmenere; Petit Verdot; Malbec; Semillon, Viognier and Tempranillo.

Farming in this decade means being able to vertically integrate crops and constantly create new ideas. We take the wine grapes from baby to bottle. After pressing the pomace (wine skins) we feed those out to our pasture cattle. They are branded CABERNET COWS and sold as “pre-marinated” beef to restaurants and used for wine dinners and events.

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