



2007 RED TALE Washington State

DavenLore
winery

WINEMAKING

SYRAH ALDER RIDGE VINEYARD

Harvested by Hand: September 27 2007

Brix: 25.2

pH: 3.6

Yeast: Lallemand D-21 & Premier Cuvée

Fermentation: 8days

Maximum temperature: 82.3°F

CABERNET SAUVIGNON NEWHOUSE VINEYARD

Harvested by Hand: October 9 2007

Brix: 27

pH: 3.75

Yeast: Lallemand D-21

Fermentation: 10 days

Maximum temperature: 85°F

MERLOT LONESOME SPRING RANCH

Harvested by Hand: September 21 2007

Brix: 23.0

pH: 3.4

Yeast: Noble Ferm

Fermentation: 7 days

Maximum temperature: 82.3°F

PETIT VERDOT LONESOME SPRING RANCH

Harvested by Hand: October 21 2007

Brix: 21.5

pH: 3.3

Yeast: F-15

Fermentation: 5 days

Maximum temperature: 82°F

MALBEC LONESOME SPRING RANCH

Harvested by Hand: October 14 2007

Brix: 23.0

pH: 3.3

Yeast: Noble Ferm

Fermentation: 7 days

Maximum temperature: 83°F

RED TALE

WASHINGTON STATE

Wine Lore: When harvest comes, Ben the dog is intimately involved in the process. He watches the grapes arrive and as we stem and crush them, he swings in to taste some of the random fallen fruit. He has not told us which grape he likes best, so we make this blend for him.



WINEMAKER NOTES

This is not your usual Red Tale, but is equally fun and tasty. Petit Verdot replaces Cabernet Franc and it hits a home run across the palate! Blackberry, currant and mixed berries are followed by anise, cocoa powder and a hint of citrus. Oak aging for over 19 months created the soft, smooth vanilla-coffee finish. This is a keeper if you can... *Gord Taylor*

TECHNICAL DATA

Alcohol: 15.0%

Final pH: 3.65

Blend:

25% Syrah

25% Cabernet Sauvignon

25% Merlot Yakima Valley

18% Petit Verdot Yakima Valley

7% Malbec Yakima Valley

Cases Produced: 99 + 11 bottles

Potential Aging: 5-7 years

FOOD PAIRINGS

Roast Chicken

Jambalaya

Pork chops

Mixed greens

