



2008 Malbec Horse Heaven Hills

DavenLore
winery

WINEMAKER NOTES

Don't be fooled by the youthful age of these vines. I believe we have a lot of potential with this variety in Washington State. Extremely dark colored, this wine opens with up front mineral talc and black truffle aromas giving way to big fleshy flavors in the mid palate balanced by blueberry and red plum. A sun warmed cedar note works nicely with the oak finish and cinnamon rounding out this tantalizing wine.

Gord Taylor, Winemaker

VINEYARD

Location: Double Canyon Vineyard, Block 66HI, Horse Heaven Hills AVA

Planted: 2007

Cultivar: Clone 9

Density Spacing: 6' x 4' with 1815 plants per acre

Slope: 0-2% and 2-5%

Soil: Sagehill fine sandy loam. Fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments with a mantle of loess on terraces.

Elevation: 800-1100 feet

Growing Degree Days (GDD): Alderdale area. 3240 (base 50)

WINEMAKING

Harvested: October 10th by Hand

Brix: 26.0

pH: 3.92

Yeast: Laffort F-15

Fermentation completed: 7 days

Maximum fermentation temperature: 83°F

Pressed: October 16th

Barrels: Demptos Hungarian, Radoux Thin Stave

Aged: 17 months

MALBEC

HORSE HEAVEN HILLS

Wine Lore: After you open this bottle and pour the wine, make sure you first experience this Malbec with your nose. The word Malbec comes from two French words and the second, "bec", means nose. The fruit aromas, complemented by oak aging, tantalize your nose as well as your taste buds.



TECHNICAL DATA

Alcohol: 13.8%

Final pH: 3.55

Blend:

92% Malbec

5% Merlot Snipes Mt AVA

3% Petite Verdot Yakima Valley AVA

Cases produced: 75

Potential Aging: 4-9 years

FOOD PAIRINGS

Grilled Red Meats

Baked Pasta Dishes

Hearty Winter Soups

