



2008 Syrah Forté Snipes Mountain

DavenLore
winery

WINEMAKER NOTES

This Port style wine was sourced from a steeply sloped vineyard nestled up against a cobble stone shelf which creates an extra warm microclimate. A special corner of this Snipes Mountain AVA vineyard is used for our Syrah Forté. One ton of grapes were hand harvested and crushed to make this Decade Series Wine. I used my favorite Laffort yeast, F-15, which developed complex blackberry, raspberry and currant notes. This yeast is a rapid fermenter reducing the residual sugar from 27.2 Brix to 10 Brix in four days. Eighteen and one half gallons of neutral grape sprits were added to stop the fermentation raising the alcohol content to slightly below 18.0%. I barrel aged this wine on the lees for six months before racking. Bottling occurred after 514 days in the barrel.

Gord Taylor, Winemaker

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain AVA

Date Planted: 1999

Soil: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level of worn river cobbles prior to last ice age.

Aspect: South

Growing Degree Days (GDD): 2724

WINEMAKING

Harvested: Oct 6th by Hand

Brix: 27.2

pH: 3.98

Yeast: Laffort F-15

Fermentation completed: at 4 days

Maximum fermentation temperature: 84.5 F

Neutral grape sprits: 18.5 gallons added Oct 10th

Pressed: Oct 14th

Barrels: Old neutral oak, Mendocino 2002 & Southern Cross 2005

Aged: 17 months

SYRAH FORTÉ SNIPES MOUNTAIN

Wine Lore: Historically, Portuguese winemakers fortified their wines to retain bright fruit flavors, sweetness and protect the wine for shipping. Our Syrah Forté is made by the same practice. Fermentation is stopped midway by the addition of distilled grape spirits, creating a dessert for your glass.



TECHNICAL DATA

Alcohol: 17.9%

Final pH: 3.74

Blend: 100% Syrah

Cases produced: 61

FOOD PAIRINGS

Chocolate

Vanilla Wafers

Raspberry Desserts

Berry Pies and Compotes

