



2009 Mourvèdre Yakima Valley

Daven Lore
winery

CASES PRODUCED: 47

WINEMAKER NOTES

Mourvèdre is in a world of its own, strikingly different from many of the Rhone and Bordeaux varieties. This wine has a significant amount of new oak aging but is still perky with bright red cherry and strawberry with little oak overtones. Violets and orange peel add exciting complexity. The finish is clean with cinnamon lingering on the palate. I really have no idea how well this wine will age; its hue tells me it could be some time, so this is one I will keep my eye on. I look forward to sitting down to a Pasta Carbonara with a glass of this tantalizing wine.

Gord Taylor, Winemaker

VINEYARD

Location: Far Away Vineyard, Block 15, SR 241

Planted: 2003, virgin soil

Aspect: East

Soil: Scoon Series. The Scoon series consists of shallow to a duripan, well drained soils formed in loess and silty alluvium over a duripan. Scoon soils are on terraces and alluvial fans.

WINEMAKING

Harvested: October 16, 2009 by hand

Brix: 22.0

pH: 3.2

Yeast: EC 1118

Fermentation completed: 9 days

Maximum fermentation temperature: 84°F

MOURVÈDRE YAKIMA VALLEY

Wine Lore: Although sourced locally, this wine came from far away. How can this be? The vineyard where it is grown is named "Far Away vineyard". Perhaps this reflects that the grapes are grown in the Yakima Valley, far away from metro areas like Seattle or Portland. Regardless, the Far Away Vineyard is distance consistent with the Daven Lore philosophy of local. Less than 30 miles is not that far away.



TECHNICAL DATA

Alcohol: 13.6%

Final pH: 3.4

Blend: 100%

Potential Aging: 3-5 years

FOOD PAIRINGS

Roast Beef

Roast Lamb

Coq au Vin

French Provençal Stews

Pasta Carbonara

