



# 2009 Durif Horse Heaven Hills

**Daven Lore**  
winery

**CASES PRODUCED: 78**

## WINEMAKER NOTES

Durif is one of my favorite varieties at Daven Lore winery. This is no subtle wine with bold, up front jammy dark fruit and blueberry flavors. This wine was aged in a combination of new Hungarian and tight grain northern Minnesota oak. This year a significant amount of toffee, butterscotch and cedar aromas are shown from these barrels. I chose to blend in 15% Yakima Valley Mourvèdre which adds a white pepper spice and a hint of anise. There is a long lingering finish with a hint of milk chocolate backed with roasted pecans. Yahoo!

*Gord Taylor, Winemaker*

## VINEYARDS

**Location:** ZEPHYR RIDGE VINEYARD, HORSE HEAVEN HILLS

**Date Planted:** 1997      **Aspect:** South

**Soil:** Quincy sand. This soil is very deep and excessively drained formed on sand dunes.

**Location:** FAR AWAY VINEYARD BLOCK 15, YAKIMA VALLEY

**Date Planted:** 2003      **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

*DURIF ZEPHYR RIDGE VINEYARD*

**Harvested by Hand:** October 6 2009

**Brix:** 26.5      **pH:** 3.5

**Yeast:** ICV D21

**Fermentation:** 10 days      **Maximum temperature:** 82°F

*MOURVÈDRE FAR AWAY VINEYARD*

**Harvested by Hand:** October 10 2009

**Brix:** 22.0      **pH:** 3.2

**Yeast:** EC 1118

**Fermentation:** 9 days      **Maximum temperature:** 84°F

## DURIF

HORSE HEAVEN HILLS

**Wine Lore:** We have a few words to say about this wine.

Big.

Bold.

Dark.

Chewy.

Hearty.

Inky.

Complex.

Conspicuous.

We leave it up to you to complete the list.



## TECHNICAL DATA

**Alcohol:** 13.8%

**Final pH:** 3.54

**Blend:** 85% Durif

15% Mourvèdre

**Potential Aging:** 5-8 years

## FOOD PAIRINGS

Blackened Steak

Grilled Short Ribs

Roast Beef

Roasted or Grilled Red Game Meat

