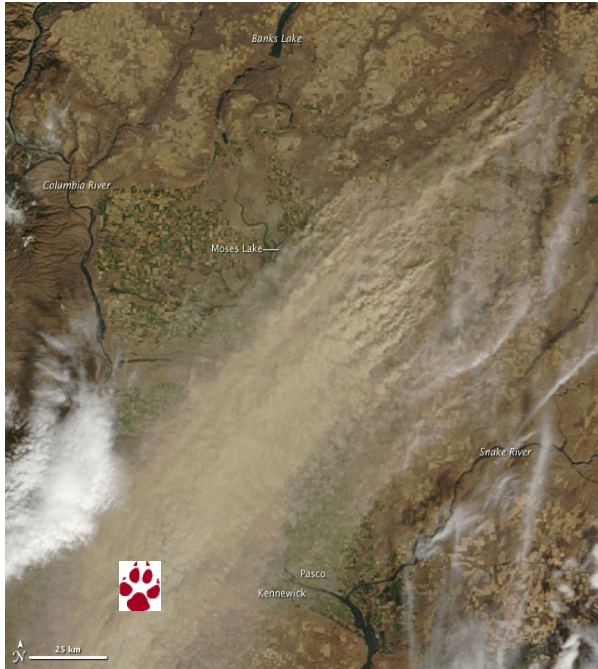


# 2009 Estate Rosé Yakima Valley

**DavenLore**  
winery

## WINEMAKER NOTES

The weekend of October 4 an intense low-pressure system brought an unseasonably cold air mass out of British Columbia, Canada into Washington. On Sunday 30-40 mph winds with gusts reaching nearly 60 mph, slammed into the Yakima Valley.



Laden with Columbia Basin “dust”, measurable dirt fall filled every nook and cranny but did not deter the Washington State University Enology students from harvesting our Estate Vineyard. *Gord Taylor, Winemaker*

## VINEYARD

**Location:** Daven Lore Estate Vineyard: Granite Cairn Site

**Planted:** 2000

**Varieties:** Merlot, Syrah, Cabernet Sauvignon

**Aspect:** Southwest

**Soil:** Warden silt loam. This series is very deep, well drained soils formed in a thin mantle of loess over lacustrine series.

## WINEMAKING

**Harvested:** October 4<sup>th</sup> by hand

**Brix:** 26.5

**pH:** 3.78

**Pressed:** October 5<sup>th</sup>

**Yeast:** Lallemend RHST

**Fermentation completed:** 11 days

**Maximum fermentation temperature:** 61 °F

**Barrels:** Stainless steel



## ESTATE ROSÉ

YAKIMA VALLEY

**Wine Lore:** With this Estate grown Daven Lore Rosé we remember a special woman, Rhoda Davenport, Joan's mother. No one person had more influence in making Joan the woman she is today. Rhoda, Hebrew for Rose, was a singularly gifted woman in knowing sometimes the best gift one can give is the steadfast belief of family. To Rosé! To Rhoda! Enjoy!



## TECHNICAL DATA

**Alcohol:** 13.6%

**Final pH:** 3.21

**Blend:**

35% Merlot

31% Syrah

34% Cabernet Sauvignon

**Cases produced:** 44

Aromas of strawberry, lime, melon, gooseberry, rose followed by bright acid and dry finish. Serve chilled at 45°F

## FOOD PAIRINGS

Spinach, mandarin orange and strawberry salad

Seared Scallops

Grilled Shrimp

Chicken Satay

Phad Thai