



# 2010 Tempranillo Snipes Mountain

**DavenLore**  
winery

**CASES PRODUCED: 78**

## WINEMAKER NOTES

Tempranillo is a very early season red wine grape. Sourced from the warm Snipes Mountain AVA, the September 30<sup>th</sup> harvest was an early date during a cool year. This Iberian red grape yields a lighter bodied easy drinking wine. It is especially approachable with soft cherry, black current and Italian plum aromas. The anise, allspice, cedar and leather balance the fruit flavors. During barrel aging the key was using A&K Cooperage southern Missouri oak with a medium Bacchus toast to compliment, not overwhelm, the wine's light body.

*Gord Taylor, Winemaker*

## VINEYARD

**Location:** UPLAND VINEYARD, ALFRED BLOCK, ROWS 8-9

**Date Planted:** 2007 bare ground, Iberian

**Soils:** Harwood-Burke-Wiehl. This silt loam soil is a soil complex of two Aridisols and one Mollisol. It is well drained and formed on the Snipes Conglomerate, unique to Snipes Mountain.

## WINEMAKING

**Harvested by hand:** September 30 2010

**Brix:** 26.0

**pH:** 3.73

**Yeast:** Lallemend ICV-D254

**Fermentation completed:** 9 days

**Maximum fermentation temperature:** 82°F

**Pressed:** October 7 2010

## TEMPRANILLO

SNIPES MOUNTAIN

**Wine Lore:** This red wine grape represents a new direction for Daven Lore from French varietals to a variety that is from Spain. The name, derived from the Spanish "temprano", reflects the nature of this variety to ripen earlier than many other red varieties. That characteristic of the grape is certainly true of this Snipes Mountain Tempranillo. It was the first red grape we received in 2010 and first red that we bottled in 2012. Tempranillo: red, and ready for you to enjoy!



## TECHNICAL DATA

**Alcohol:** 14.3%

**Blend:**

89% Tempranillo

5% Cabernet Franc

3% Grenache

3% Cabernet Sauvignon

**Bottled:** March 9 2012

**Potential Aging:** 2-5 years

## FOOD PAIRINGS

Seafood paella

Caesar salad

Spring rolls

Flan

