



2012 Aridisol Red Columbia Valley

DavenLore
winery

CASES PRODUCED: 111

WINEMAKER NOTES

The great, fun thing about making new world wines is not following the traditional winemaking or blending "rules." I have a lot of creative license at my fingertips. We make wine from over 14 different grape varieties in four American Viticulture Areas. In the 2012 Aridisol, we mix Syrah & Grenache (Rhône varieties) with Malbec and Petit Verdot (Bordeaux varieties). With this wine, the first thing I get out of the gate is how silky smooth it is. Syrah gives body, Grenache adds bright red fruit, Malbec the deep red color and smooth mid palate, and the Petit Verdot brings spice and violets. Tasting room manager Sonya describes blending them as "freaking crazy awesomeness." This is an extremely approachable wine, easy to drink with or without food. The upfront fruit flavors are wild black cap raspberries with bacon, biscuits, vanilla and hint of cinnamon. The fruit came from both the Horse Heaven Hills and Yakima Valley, a combination that is too good to pass up. You might as well get two bottles because after you open the first, you will anticipate the next. Red blends rule! *Gordon Taylor, Winemaker*

VINEYARDS

Location: ALDER RIDGE VINEYARD, HORSE HEAVEN HILLS

Planted: 1998 **Slope:** South

Soil: Warden fine sandy loam is a deep, well drained soil formed in a thin mantle of loess over lacustrine sediments.

Location: LONESOME SPRING RANCH, YAKIMA VALLEY

Planted: 2006 **Slope:** South

Soil: Scootney silt loam is deep well drained soil. While the top 12-20" are pure silt loam, it is underlain by gravelly silt loam to a depth which can exceed several feet.

Location: PAINTED HILLS VINEYARD, COLUMBIA VALLEY

Planted: 2009 **Slope:** North

Soil: Shano silt loam is a very deep, well drained that formed in loess.

WINEMAKING

SYRAH • ALDER RIDGE VINEYARD

Harvested by hand: 2 October 2012

Brix: 26.0 **pH:** 3.87 **Yeast:** Lallemant ICV-D21

Fermentation: 7 days **Maximum temperature:** 89°F

GRENAACHE • LONESOME SPRING RANCH

Harvested by hand: 25 October 2012

Brix: 26.5 **pH:** 3.34 **Yeast:** Laffort Zymaflore F-15

Fermentation: 7 days **Maximum temperature:** 88°F

MALBEC • PAINTED HILLS VINEYARD

Harvested by hand: 12 October 2012

Brix: 26.8 **pH:** 3.73 **Yeast:** Anchor NT-112

Fermentation: 7 days **Maximum temperature:** 91°F

PETIT VERDOT • LONESOME SPRING RANCH

Harvested by hand: 25 October 2012

Brix: 25.0 **pH:** 3.32 **Yeast:** Anchor NT-112

Fermentation: 5 days **Maximum temperature:** 84°F

ARIDISOL RED COLUMBIA VALLEY

Wine Lore: The name, Aridisol, is an anagram for Arid Soil. In wine, it all starts with the soil! Many people from outside of the Pacific Northwest assume that Washington weather is wet, just like Seattle. But due to the rainshadow cast by the Cascade Mountains, eastern Washington is different. Low precipitation gives both the soil and the wines of the region their unique characteristics, but in contrasting ways. While the soils are subtle, the wines are anything but. One taste of this premium, balanced blend will show you how arid soils can produce incredible wines.



TECHNICAL DATA

Alcohol: 14.5%

Final pH: 3.65

Blend:

Alder Ridge Vineyard

40% Syrah Block 10

Lonesome Spring Ranch

20% Grenache

20% Petit Verdot

Painted Hills Vineyard

20% Malbec

Cases Produced: 111

Bottled: 28 March 2014

Potential aging: 0-7 years

FOOD PAIRINGS

Sole almandine

Eggplant ratatouille

Ratatouille

Mushroom risotto

Hazelnut biscotti

