



2012 Syrah Forté

140 cases

Daven Lore
winery

WINEMAKER NOTES

The Syrah grape that makes up Syrah Forté comes from one of Washington State's most interesting AVAs, Snipes Mountain. This has always been a favorite of mine. It nestles in a gravelly sand pocket on the western side of the mountain. This site matures fruit very early, is extremely warm, and is always one of the first locations to harvest. For Port style wine, I wait so that the fruit ripens and begins its slow climb to a high Brix, producing a late harvest fruit. Typically, this will be in the 27-30 Brix range. The extended hang time allows maturity to a high Brix level so the fruit develops intense blackberry and jam-like qualities. Aging for 4 years in the barrel and sitting on lees for months prior to the first racking helps to develop the sensation of cream that coats the tongue with chocolate and mocha flavors.

Gordon Taylor, Winemaker

Sonya says:

"Comfy pants, cream puffs and Cherry Garcia!"

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain

Planted: 1999

Soil: Hardwood-Burke-Wielhl silt loam formed in the Snipes Mountain Conglomerate. High level worn river cobbles prior to last ice age.

WINEMAKING

Harvested by hand: October 8, 2012

Brix: 29.6

pH: 4.11

Yeast: F-15

Fermentation completed: 6 days

Maximum fermentation temperature: 86°F

Pressed: October 15, 2012

Wine Lore: One of the key features that differentiates the Snipes Mountain AVA from others in Washington state is the soils. A large percentage of the soils in this region are from a flood event that deposited a material known as the "Snipes Conglomerate." As a result, these are very rocky soils with a range of colors from blues to grays to browns. The rocky soils contribute to the quality of this wine; the consistent berry flavors are reminiscent of the colorful rocky soils.



TECHNICAL DATA

Alcohol: 18%

Final pH: 3.37

Blend: 100% Syrah

Cases produced: 140

Potential Aging: 4-7 years

FOOD PAIRINGS

Baked brie with French bread

Chocolate mousse

Poached pears

Blue cheese

Cherry Garcia ice

