



# 2013 Dry Riesling Yakima Valley

**DavenLore**  
winery

**CASES PRODUCED: 61**

## WINEMAKER NOTES

What I love about Washington State growing conditions is, while each year is different, the wines show well but in different ways. Patricia O'Brien of Vine-Heart Winery, north of Prosser, produced these grapes. She trains the vines in a fan trellising style with overhead irrigation. This is a bit different from the standard growing techniques. The growing year may vary but, bottom line; it is the consistent quality of her grapes that ensures a great vintage.

We make both Dry and Sweet Riesling from Patricia's grapes. The Dry has a clean refreshing quality that I try to maintain by keeping oxygen off the wine through the entire fermentation and aging process. Oxygen exposure reduces or dulls the fresh fruitiness of wine. Eliminating oxygen ensures that this Riesling's natural intense grapefruit, melon and peach flavors develop.

I hope you agree that this will be easy to sip on the deck on a warm summer's day or be an excellent pairing for spicy dishes like Thai ginger beef.

*Gordon Taylor, Winemaker*

## VINEYARD

**Location:** S.O. FRUIT, SEBASTIAN VINEYARD

**Planted:** 1991    **Aspect:** South

**Soil:** Warden silt loam. Light mantle of loess over slackwater sediments deposited by the Missoula Floods.

## WINEMAKING

**Harvested by hand:** 1 November 2013

**Brix:** 23.0    **pH:** 3.13

**Yeast:** Lallemant Lalvin RHST

**Fermentation stopped by filtration:** 29 days

**Maximum fermentation temperature:** 60°F

## DRY RIESLING

YAKIMA VALLEY

**Wine Lore:** When wine grapes were re-established in central Washington in the 1970s and 1980s, Riesling was the white of choice. Originally identified for this region due to its ability to withstand our cold winters, in the recent past we have seen a Riesling resurgence. Why? We think the crisp, citrus flavor of this dry riesling will answer that question for you.



## TECHNICAL DATA

**Alcohol:** 13.2%

**Residual sugar:** 1.2 %

**Bottled:** 8 March 2014

**Potential Aging:** 1-2 years

## FOOD PAIRINGS

Serve chilled at 48°F

Thai and Indian curries

Kung Pao chicken

Smoked cheeses

Roasted pumpkin with warm yogurt mint sauce (Kaddo Bourani)

