



2013 Durif Horse Heaven Hills

DavenLore
winery

CASES PRODUCED: 95

WINEMAKER NOTES

Both Durif and Petit Verdot are tricky to make because prolonged skin contact during primary fermentation produces a bitter quality in the wine. For this reason, I pulled the wine off the skins a bit early. No need to worry about the color, it is a deep Garnet red filled with plum and black current fruit aromas. This big wine has qualities of licorice, mint, almond and vanilla. As you savor the flavor, caramel corn and butterscotch also come to mind on the finish. Durif is a fun grape to work with. It's so compact that you could throw a cluster like a baseball and not lose one berry because the cluster is so tight.

Gordon Taylor, Winemaker

Sonya Says, "Durifalicious!!"

VINEYARDS

Location: ZEPHYR RIDGE VINEYARD, HORSE HEAVEN HILLS AVA

Date Planted: 1997 **Aspect:** South

Soil: Quincy sand. This soil is very deep and excessively drained, formed on sand dunes.

Location: LONESOME SPRING RANCH, YAKIMA VALLEY AVA

Planted: 2006

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: DOUBLE CANYON VINEYARD, HORSE HEAVEN HILLS AVA

Planted: 2007 **Slope:** 0-2% and 2-5%

Soil: Sagehill silt loam. Fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments with a mantle of

WINEMAKING

DURIF • ZEPHYR RIDGE VINEYARD

Harvested by hand: September 27, 2013

Brix: 23.0 **pH:** 3.87 **Yeast:** Anchor NT-112

Fermentation: 6 days **Maximum temperature:** 83°F

MALBEC • LONESOME SPRING RANCH

Harvested by hand: October 17, 2013

Brix: 23.5 **pH:** 3.61 **Yeast:** Anchor NT-112

Fermentation: 7 days **Maximum temperature:** 85°F

PETIT VERDOT • DOUBLE CANYON VINEYARD

Harvested by Hand: October 21, 2013

Brix: 26.0 **pH:** 3.77 **Yeast:** Anchor NT-112

DURIF

HORSE HEAVEN HILLS

Wine Lore: We have a few words to say about this wine.

Big.
Bold.
Dark.
Inky.
Chewy.
Hearty.
Complex.
Conspicuous.

We leave it up to you to complete the list.



TECHNICAL DATA

Alcohol: 14.0%

Final pH: 3.63

Blend:

Zephyr Ridge Vineyard
75% Durif

Lonesome Spring Ranch
12.5% Malbec

Double Canyon
12.5% Petit Verdot

Cases Produced: 95

Bottled: March 24, 2016

Potential Aging: 5-7 years

FOOD PAIRINGS

Beef tenderloin with mushrooms
and Espagnole sauce

Cheese tortellini with Bolognese sauce

Strawberries with peppered feta

Grilled root vegetables

Ratatouille

