



2013 Sweet Riesling Yakima Valley

DavenLore
winery

CASES PRODUCED: 44

WINEMAKER NOTES

Patricia O'Brien's grapes and my wine making style produced a well balanced Sweet Riesling. The trick is stopping the fermentation process at the correct sugar content. The goal is to moderate the natural acidity with the remaining grape sugar to have symmetry in the wine. Too sweet and the wine is cloying and no longer refreshing. Not sweet enough, the acidity over powers the fruit.

Oh the aromas! The near 5% residual sugar propels the clean, crisp lemon, grapefruit, guava and apricot aromas forward. To add to these exotic aromas is a creamy vanilla finish. The style is clean, refined and elegant. If you close your eyes you would think it's a Chenin Blanc.

This is a great wine to sip away a lovely afternoon or evening. You will find this approachable and easy to drink, perhaps too easy. But hey, we made enough....I hope.

Gordon Taylor, Winemaker

VINEYARDS

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: Lallemand Lalvin RHST

Fermentation stopped by filtration: 22 days

Maximum fermentation temperature: 60°F

SWEET RIESLING

YAKIMA VALLEY

Wine Lore: This single vineyard wine comes from grapes grown by Patricia O'Brien of S O Fruit. Patricia comes from a well established agricultural family in this growing region and carries on the tradition as a fruit grower. Her carefully and thoughtfully tended vines reflect her love of the land. This sweet and fruit forward wine reflects Patricia's passion for her heritage.



TECHNICAL DATA

Alcohol: 11.5%

Residual sugar: 4.8%

Bottled: 8 March 2013

Potential Aging: 1-2 years

FOOD PAIRINGS

Serve chilled at 48°F

Crème brûlée

Dessert crepes

Dessert cheese plates with fruits
and roasted nuts

