



2014 Cabernet Franc "The Apprentice"

53 cases

Daven Lore
winery

WINEMAKER NOTES

This is the second "Apprentice" ever made at Daven Lore, and I could not be more proud. Sonya has done a superb job of taking this tricky variety and shaping it into a lovely, elegant wine. It opens with generous oak, then vanilla and butterscotch. The fruit compliments the oak with milk chocolate layered with red fruits featuring dark sweet cherry and red raspberry. This variety is the father of Cabernet Sauvignon and shows its parentage with structured round tannins that give you the sense that this wine will age well if laid down. Hints of jasmine and rose show just how complex this smooth and silky wine can be. Please raise a glass to Sonya, to Cabernet Franc and to the Apprentice! Cheers!

Gordon Taylor, Winemaker

Sonya Says:

*"Open and let it breathe to reach its full
Amazalicious potential!"*

VINEYARDS

Location: Gary Groves Vineyard

Planted: 1993

Soil: Prosser silt loam

WINEMAKING

Harvested by hand: October 4, 2014

Brix: 26

pH: 3.8

Yeast: Anchor NT-112

Fermentation completed: 6 days

Maximum fermentation temperature: 85°F

Pressed: October 10, 2014

Wine Lore: For many years, experienced winemakers have helped others learn the craft of winemaking. I have been fortunate to have one of the best, Gordon Taylor, as my mentor. I am extremely thankful for everything I have learned in the past 2½ years. With this wonderful opportunity, I am now able to share "The Apprentice" with you, my first vintage of Cabernet Franc. I hope you enjoy The Apprentice. Cheers!



TECHNICAL DATA

Alcohol: 14.5 %

Final pH: 3.5

Blend: 100% Cabernet Franc

Cases produced: 53

Potential Aging: 4-7 years

FOOD PAIRINGS

Baked Brie with caramelized onions

Beef medallions with Port sauce

Roasted pork with dried cherry compote

Chocolate dipped cherries

