



2014 MALBEC WINEMAKERS RESERVE

86 Cases

DavenLore
winery

WINEMAKER NOTES

These grapes are grown on a Geneva Double Curtain trellis. This makes walking through the vineyard reminiscent of walking under a jungle canopy. The purpose is to have more fruiting area and less light being lost to the vineyard floor. Although this is an eastern US practice, it works here just fine in central Washington. The wine is heavy on the dark fruits: plum, blackberry and dark sweet cherry. The Yakima Valley is characteristically better balanced in acidity than other AVA's and the brightness of the fruit shows through. The oak integrated well and finishes with a long smooth mouthfeel of savory notes of bacon (and who doesn't like bacon?). The oak also brings spice of licorice, orange peel and cedar. What is also unique is the aroma of a spring rain - unusual, but I like it. The finish lingers long on the palette reminding you why it's our wine-maker reserve.

Gordon Taylor, Winemaker

Sonya Says: Rapturous!

VINEYARD

LOCATION: Crawford Vineyard, Yakima Valley AVA

PLANTED: 1999

SOIL: Warden Silt Loam

WINEMAKING

Malbec - Crawford Vineyard

Harvested by hand: October 27, 2014

Brix: 24 **pH:** 3.44 **Yeast:** Anchor NT-112

MALBEC

CRAWFORD FARMS YAKIMA VALLEY

Wine Lore: It's a small community in the Yakima Valley and that's a good thing. Connie and I first met at the Richland farmers market where she was selling blueberries next to my booth. We became good friends; she scolds me for being late, but I play "Stairway to Heaven" for her to make up. A 2010 Halloween freeze on the Horse Heaven Hills and my Malbec source was gone. Connie and Charlie sold me some of their Yakima Valley grapes from just outside Prosser. From that time forward, I have used their grapes to add brightness and body to our wines. This is a Reserve in honor of good friends and our community



TECHNICAL DATA

ALCOHOL: 14.0%

FINAL PH: 3.61

BLEND: 100% Malbec

BOTTLED: August 26, 2018

CASES PRODUCED: 86 Cases

FOOD PAIRINGS

Spaghetti with Meatballs

Veal Parmesan

Nicoise Salad

Cherry Garcia Ice Cream

