



2015 Reserve Cabernet Sauvignon

Horse Heaven Hills

CASES PRODUCED: 123

DavenLore
winery

WINEMAKER NOTES

The hot one. By heat units measured as growing degree days (GDD), 2015 was the warmest year on record... thus far. Our club members have had many of our wines from this awesome growing year and now we are releasing our Reserve Cabernet Sauvignon. Many grapes excel with hot dry conditions but Cabernet was born to it. A genetic cross of Cabernet Franc (red grape) and Sauvignon Blanc (white grape) this is the Yin and Yang of the wine world. Often called the king of grapes, Cabernet Sauvignon shows its royalty in this vintage. It is a dark, velvety rich red color packed full of black raspberry, dark cherry and plum. Spices abound with cinnamon, vanilla, and cedar as well as a toffee and hazelnut quality that coats your palette with a Nutella sensation. The finish lingers long after the sip is over leaving bacon and dark chocolate notes for you to enjoy. The tannins are well structured and round from 4 years in the barrel followed by another half year of bottle aging. This could lay down for years, but why wait. This will go into my library with special recognition from a smoking hot year to a smoking great wine.

Gordon Taylor, Winemaker

RESERVE CABERNET SAUVIGNON

HORSE HEAVEN HILLS

Wine Lore: Washington's premium wine grapes grow in a geological wonderland. The spectacular Cascade Mountains create a magnificent rain shadow and the dry irrigated landscape where the grapes for Daven Lore wines are grown. The rich soils were deposited from a combination of cataclysmic ice age floods, followed by scouring winds. Each sip of this wine is a reflection of the bold and dramatic landscape.



VINEYARDS

LOCATION: ALDER RIDGE VINEYARD, HORSE HEAVEN HILLS, BLOCK 11

PLANTED: 1998 **SOIL:** Warden Fine Sandy Loam

LOCATION: CRAWFORD VINEYARD, YAKIMA VALLEY

PLANTED: 1999 **SOIL:** Warden Silt Loam

LOCATION: LONESOME SPRING RANCH, YAKIMA VALLEY

PLANTED: 2001 **SOIL:** Starbuck silt loam

LOCATION: NEWHOUSE VINEYARDS

PLANTED: 1999 **SOIL:** Hardwood-Burke-Wielhl silt loam formed in the Snipes Mountain Conglomerate. High Level worn river cobbles prior to last ice age.

WINEMAKING

CABERNET SAUVIGNON • ALDER RIDGE VINEYARD

Harvested by hand: September 30th, 2015

Brix: 25.5 **pH:** 4.11 **Yeast:** NT-112 **Max Temp:** 83°F

Fermentation: 6 days **Pressed:** October 6th, 2015

MALBEC • CRAWFORD VINEYARDS

Harvested by hand: October 21st, 2015

Brix: 25.5 **pH:** 3.6 **Yeast:** EC-1118 **Max Temp:** 84°F

Fermentation: 6 Days **Pressed:** October 27th, 2015

MALBEC • LONESOME SPRING RANCH

Harvested by hand: September 24th, 2015

Brix: 25.0 **pH:** 3.75 **Yeast:** NT112 **Max Temp:** 84°F

Fermentation: 5 days **Pressed:** September 30th, 2015

SYRAH • NEWHOUSE VINEYARDS

Harvested by hand: August 30th, 2015

Brix: 27.5 **pH:** 3.96 **Yeast:** ICV **Max Temp:** 82°F

Fermentation: 5 days **Pressed:** September 4th, 2015

TECHNICAL DATA

ALCOHOL: 14.5%

FINAL PH: 3.67

BLEND:

85% Cabernet Sauvignon ~Alder Ridge

9% Malbec ~Crawford Vineyards

3% Malbec ~Lonesome Spring Ranch

3% Syrah ~ Newhouse Vineyards

BOTTLED: August 19, 2019

POTENTIAL AGING: 2-7 years

FOOD PAIRINGS

Grilled Asparagus

Pasta with Caramelized Onion

Prime Rib Roast

Steak Dianne

Black Forest Cake

Dark chocolate cherry brownies

