



2015 Dry Riesling Yakima Valley

DavenLore
winery

CASES PRODUCED: 86

WINEMAKER NOTES

I love how the flavors of wine change by the residual sugar left behind. This is the same wine split into two lots. The fermentation was stopped sweet at 6.0% for our Sweet version. The remainder continued to ferment and develop into this dry wine, with just a bit of residual sugar at 0.4% to calm down the malic acid bite. Showing Granny Smith apples, white donut peach and Bartlett pear aromas, with just a hint of orange blossom and lime. This food friendly wine has a clean finish with a rose water quality. Stir fry anyone?

Gordon Taylor, Winemaker

Sonya Says, "Extraordinary fantabulous!"

VINEYARD

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: October 19, 2015 and cooled

Brix: 22.5 **pH:** 3.10

Pressed: November 20, 2015

Yeast: Lallemend Lalvin RHST

Fermentation: 35 days

Maximum temperature: 67°F

DRY RIESLING

YAKIMA VALLEY

Wine Lore: When wine grapes were re-established in central Washington in the 1970s and 1980s, Riesling was the white of choice. Originally identified for this region due to its ability to withstand our cold winters, in the recent past we have seen a Riesling resurgence. Why? We think the crisp, citrus flavor of this dry riesling will answer that question for you.



TECHNICAL DATA

Alcohol: 13.5%

Final pH: 3.20

Residual sugar: 0.4 %

Cases Produced: 86

Bottled: February 25, 2016

Potential Aging: 0-3 years

FOOD PAIRINGS

Serve chilled at 55°F

Tapenades

Sun dried tomato/kalamata olive

Orecchiette in smoked cheese sauce

Spicy chicken stirfry

Spinach bacon quiche

Smoked pork chops

