



# 2014 Sweet Riesling Yakima Valley

**DavenLore**  
winery

**CASES PRODUCED: 62**

## WINEMAKER NOTES

Every year I increase the production volume of our Sweet Riesling and always sell out by mid-summer. The Riesling grape has a crisp apple-like acid, called malic acid, that gives enough balance to handle the sweetness and also adds a touch of minerality to this lovely grape.

Grown by Patricia O'Brien of Vine Heart Winery, these Yakima Valley grapes show clean and refreshing white flowers of apple blossom, apricot, melons, and a dash of lemon zest. For years, my standard for this wine has been balance. Not too sweet, not too dry. With the preorders coming in, it looks like this one will not be around for long.

*Gordon Taylor, Winemaker*

## 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.



## 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.

## TECHNICAL DATA

**Alcohol:** 11.5%

**Final pH:** 3.04

**Residual sugar:** 5.0%

**Cases Produced:** 62

**Bottled:** 14 March 2015

**Potential Aging:** 1-2 years

## WINEMAKING

**Harvested by hand:** 1 November 2014 and chilled

**Brix:** 23.0    **pH:** 3.05

**Pressed:** 4 November 2015

**Yeast:** Lallemend Lalvin RHST

**Fermentation stopped by filtration:** 15 days

**Maximum fermentation temperature:** 63°F

## FOOD PAIRINGS

Serve chilled at 55°F

Antipasti platter

Iceberg lettuce wedge with  
blue cheese dressing

Fettuccini Alfredo

Lemon squares

