



DavenLore
winery

2017 DURIF

HORSE HEAVEN HILLS

WINEMAKER NOTES

Durif never disappoints with a deep red color, soft tannins, and lots of black fruit of blackberry and dark sweet cherry. The wine has a silky mouth feel that coats the pallet with a generous amount of butterscotch, cream, and a hint of mint. This year's Durif has sandalwood, nutmeg, and clove spices which lingers long after the sip. How this grape can be so monstrous, while also being so approachable is one of its many mysterious qualities. When I have a customer that asks for a bold wine, I drop the BOOM of Durif on them and watch their eyes light up as they breathe in the heady bouquet. It is truly a pleasure. The tightly packed small grape cluster of this variety truly hides a behemoth of flavor, color, and aroma that has few equals.

Gordon Taylor, Winemaker

VINEYARD

Location: Alder Ridge Block 27A

Planted: 1998 Slope South

Soil: Warden Fine Sandy Loam

WINEMAKING

Harvested by hand: October 18, 2017

Brix: 24.0

Max Temp: 89

Yeast: NT-116

Fermentation: 5 Days

Pressed: October 23, 2017

Durif

Horse Heaven Hills

Wine Lore: We have a few words to say about this wine.

Big.

Bold.

Dark.

Inky.

Chewy.

Hearty.

Complex.

Conspicuous.

We leave it up to you to complete the list.



TECHNICAL DATA

ALCOHOL: 14.5%

FINAL PH: 3.71

RESIDUAL SUGAR: 0

BLEND: DURIF 82%

PETIT VERDOT 13%

MALBEC 0.5 %

CASES PRODUCED: 123

BOTTLED: FEBRUARY 17TH, 2022

FOOD PAIRINGS

Grilled beef brochettes

Cheddar potato soup with bacon

Corned beef hash

Herb crusted beef rib roast

Chocolate pecan pie