



2017 MALBEC

COLUMBIA VALLEY

DavenLore
winery

WINEMAKER NOTES

It really was unintentional, but I have been pulling Malbec from 3 different AVA's (American Viticulture Area) for years now, because they are all excellent but also very different. I believe Malbec shows its sense of place (where it is grown) in the flavor of the wines at each location, and this wine is a fine example. The Malbec was grown in the Yakima valley giving it a fruity liveliness with great acid balance. The Petit Verdot and Cabernet Sauvignon are from the Horse Heaven hills, known for a big mouth feel and bold tannins. The blend is rich in red berries, strawberries, blackberry and red raspberry. The Malbec brings in a huge mouth feel and roundness like biting into a ripe Italian plumb. I get a sensation of, believe it or not, milk duds, milk chocolate, caramel, and toasted sugar. This is a very complex wine and it will be fun to see how well it ages.

Gordon Taylor, Winemaker

VINEYARD

LOCATION: CRAWFORD FARMS, YAKIMA VALLEY

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

LOCATION: DOUBLE CANYON VINEYARDS,
HORSE HEAVEN HILLS

PLANTED: 2007 **SOIL:** Warden fine sandy loam

LOCATION: ALDER RIDGE VINEYARD,
HORSE HEAVEN HILLS

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

WINEMAKING

MALBEC - CRAWFORD VINEYARDS

Harvested: OCT 16 2017

Brix: 26 **pH:** 3.40 **Yeast:** NT-116 **Max Temp:** 81°F

Fermentation: 7 Days **Pressed:** OCT 22 2017

PETIT VERDOT - DOUBLE CANYON VINEYARD

Harvested: OCT 23 2017

Brix: 27 **pH:** 3.73 **Yeast:** ICV-OKAY/PDM **Max Temp:** 81°F

Fermentation: 7 Days **Pressed:** Oct 29 2017

CABERNET SAUVIGNON - ALDER RIDGE VINEYARD

HARVESTED: OCT 25 2017

BRIX: 25.4 **Max Temp:** 77 **YEAST:** ICV OKAY

FERMENTATION: 7 DAYS **PRESSED:** NOV 1 2017

MALBEC

Columbia Valley

Wine Lore: Maybe it is the difference between the continents. Maybe it is the difference in the culture. Or maybe it is just the desire to try something different because we can. In France, Malbec is historically used as a blender, with a little bit added here and there to enhance the flavors of other grapes. In the Americas, we boldly go out on the cordon for a new world Malbec.



TECHNICAL DATA

ALCOHOL: 15 %

FINAL PH: 3.7

RESIDUAL SUGAR: 0

BLEND: 75% CC MALBEC

12.5% DC PETIT VERDOT

12.5% AR CAB SAV

BOTTLED: JUNE 16, 2022

CASES PRODUCED: 95

FOOD PAIRINGS

Lobster, Avocado and Grapefruit Salad

Smoked Salmon Toast Points

Pasta Puttanesca

Lamb Burger

Lemon Crème Brûlée