



2018 ROSÉ YAKIMA VALLEY

DavenLore
winery

WINEMAKER NOTES

Some years we make a Rosé from our home vineyard but this year I decided to make it in a signee style which is pulling off some free run juice to make a Rosé, but also to darken with a lighter bodied red wine. This year's Rosé is predominantly Mourvèdre, followed with Grenache, Cabernet Franc and Malbec to add a bit of extra color. Each one of these grapes brings something special to the table giving the wine a bright light ruby color. This Rosé has a lovely blend of raspberry, strawberry and cherry notes, but what is extremely surprising and pleasing to me is the aroma of dark truffle chocolate. This Rosé is easy to drink with a clean fresh flavor and a hint of white lilac and rose petals.

VINEYARD

Location: Art Den Hoed Vineyard, Yakima Valley

Planted: 2014

Soil: Shano silt loam

Location: Bella Vista Vineyard, Yakima Valley

Planted: 1993

Soil: Prosser silt loam

Location: Lonesome Spring Ranch, Yakima Valley

Planted: 2004

Soil: Scootney silt loam

Location: Crawford Farms, Yakima Valley

Planted: 1999

Soil: Warden silt loam

WINEMAKING

MOURVÈDRE · ART DEN HOED VINEYARD

Harvested: October 15, 2018

Brix : 21 **Yeast:** VIA-Dry Pdm **Max Temp:** 82.5°

Fermentation: 7 Days **Pressed:** October 22, 2018

CABERNET FRANC · BELLA VISTA VINEYARD

Harvested: September 29, 2018

Brix : 24 **Yeast:** VIA-Dry Pdm **Max Temp:** 81°

Fermentation: 7 days **Pressed:** October 6, 2018

GRENACHE · LONESOME SPRING RANCH

Harvested: October 11, 2018

Brix : 27 **Yeast:** F15 **Max Temp:** 83.6°

Fermentation: 7 days **Pressed:** October 18, 2018

MALBEC · CRAWFORD VINEYARD

Harvested: October 10, 2018

Brix : 26 **Yeast:** NT116 **Max Temp:** 83°

Fermentation: 7 days **Pressed:** October 17, 2018

ROSÉ

YAKIMA VALLEY

Wine Lore: We remember a special woman, Rhoda Davenport, Joan's mother. No one person had more influence in making Joan the woman she is today. Rhoda, Hebrew for Rose, was a singularly gifted woman in knowing sometimes the best gift one can give is the steadfast belief of family. To Rosé! To Rhoda! Enjoy!



TECHNICAL DATA

ALCOHOL: 13.2

FINAL PH: 3.65

RESIDUAL SUGAR: 0.6

BLEND: 70% Mourvèdre

10% Cabernet Franc

10% Grenache

10% Malbec

BOTTLED: APRIL 1, 2019

CASES PRODUCED: 55

FOOD PAIRINGS

Strawberry cucumber salad with
lemon cream dressing

Persian spiced chicken

Slow roasted lamb shanks

Caraway crusted pork chops with
roasted tricolor peppers

Gyros

Almond cookies

