



2018 Tempranillo

Snipes Mountain
Cases produced: 112

Daven Lore
winery

WINEMAKER NOTES

Tempranillo has been an extremely popular wine at Daven Lore and well it should be. Grown on the slopes of Snipes Mountain in round cobblestone soil brings out a unique flavor set. Opening with sweet aromas of fresh picked red raspberry, white roses, vanilla and peppermint candy cane, it then gives a bonus slightly mineral flavor or a hint of flint. The wine is soft with approachable tannins and a pleasantly long finish ending in toasted almonds and cocoa. After a solid minute this wine shows what it is made of, lingering on the palette and reminding you that a wine does not have to be dark to be bold.

Gordon Taylor, Winemaker

VINEYARD

Location: Upland Vineyard, Snipes Mountain (Tempranillo)

Harvested by hand: September 27, 2018

Soil: Hardwood-Burke-Wielhl. This silt loam soil is a soil complex of two Aridisols and one Mollisol. It is well drained and formed on the Snipes Conglomerate, unique to Snipes Mountain

Location: Crawford Vineyard (Malbec)

Harvested by Hand: 10/04/2018

WINEMAKING

Tempranillo

Brix: 25

pH: 3.75

Yeast: Anchor NT-116

Max Temp: 88°F

Fermentation: 6 days

Pressed: October 2, 2018

Malbec

Brix: 24.2

pH: 3.68

Yeast: Anchor NT-116

Max Temp: 70°F

Fermentation: 7 days

Pressed: October 11, 2018

Tempranillo

Snipes Mountain

Wine Lore: This Tempranillo comes from the rough, stony soils of the Snipes Mountain American Viticulture Area (AVA). An AVA recognizes that unique growing conditions of a specific site influence the distinctive characters of the wine produced. This Tempranillo is truly exemplary of the concept. Enjoy its smooth, round, and complex flavors which reflect the multi-hued, round rocks where the grapevines grow. It is amazing that such soft wine comes from such rocky ground.



TECHNICAL DATA

Alcohol: 14.5%

Final pH: 3.66

Blend: 85% Tempranillo

7% Malbec

4% Cabernet Sauvignon

4% Petit Verdot

Cases Produced: 112

Bottled: February 6th, 2023

Potential Aging: 5-9 Years

FOOD PAIRINGS

Red lentil soup with smoked paprika

Spanish meatballs (Albondigas)

Empanadas

Pasta with chorizo and tomatoes

Cheesecake Brownies