



Ruby Columbia Valley

Cases Produced: 121

DavenLore
winery

WINEMAKER NOTES

When I first started to make a Port-style wine in 2006, I really wanted to make all the different styles of Port from vintage to tawny (which is still aging in the barrel). Making a Ruby Port takes time, over 10 years, as a matter of fact. This time allows the tannins to soften and the red pigment, anthocyanin, to begin to drop out of solution. The aging method was developed in Portugal and gives Port wines rich vanilla, hazelnut and toast aromas, characteristic of aged Ports. The aging process also reduces the volume due to evaporation through the wood, a term known to winemakers as the "angel's share." Almost half of the wine is lost to the angels over a decade, but they give back mouthfeel, aroma and structure that is truly heavenly.

Gordon Taylor, Winemaker

VINEYARD

LOCATION: NEWHOUSE VINEYARDS, SNIPES MOUNTAIN

PLANTED: 1999

SOIL: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level of worn river cobbles prior to the last ice age.

WINEMAKING

SYRAH • NEWHOUSE VINEYARD

Harvested by hand: October 27th, 2008

Brix: 28 **pH:** 3.87 **Yeast:** Anchor NT-112 **Max Temp:** 87°F

Fermentation: 6 days **Pressed:** November 2nd, 2008

RUBY

COLUMBIA VALLEY

WINE LORE: It is said patience is a virtue, and making this style of desert wine requires a lot of it. Ruby was aged for over ten years in neutral oak barrels and made in the solera style, keeping the wine topped with subsequent vintages. This non vintage dessert wine is made from Syrah grapes and aged to develop a rich vanilla cream and hazelnut maturity. A wine this good is a true testament of the value of time. Enjoy!



TECHNICAL DATA

ALCOHOL: 18%

FINAL PH: 3.69

RESIDUAL SUGAR: 10.0%

BLEND: 100% Syrah

BOTTLED: March 14, 2018

POTENTIAL AGING: 10+ years

FOOD PAIRINGS

Butter tarts

Prosciutto wrapped grilled figs

Black Forest cake

Fruit and cheese plater

Apple strudel

