

# 2007 SYRAH Columbia Valley

# DavenLore

## **VINEYARDS**

Location: Alder Ridge Vineyard, Horse Heaven Hills

Date Planted: 1998

Soil: Blow sand over loess

Slope: South Heat Units: 3000

**Location:** Newhouse Vineyard, Snipes Mountain

Date Planted: 1999

**Soil:** Harwood-Burke-Wiehl silt loam formed in the Snipes MT conglomerate. High level of worn river

cobbles prior to last ice age.

Slope: South Heat units: 2744

# WINEMAKING

SYRAH ALDER RIDGE VINEYARD

Harvested by Hand: Sept 27th 2007

Brix: 25.2 pH: 3.6

Yeast: Lallemand D-21 & Premier Cuvée

Barrels: 100% new oak - Southern Cross/Odyse

SYRAH NEWHOUSE VINEYARD

Harvested by Hand: Oct 1st 2007

**Brix:** 26 **pH:** 3.75

**Yeast:** Premier Cuvée

Barrels: Demptos Hungarian oak

**DURIF ZEPHYR RIDGE VINEYARD** 

Harvested by Hand: October 8th 2007

**Brix:** 24.5 **pH:** 3.32

Yeast: Lallemand D-21

**Barrels:** 50/50 Hungarian Demptos and Southern Cross American oak



# SYRAH

#### COLUMBIA VALLEY

Wine Lore: The wine in this bottle is a blend of two vineyard river views: The Columbia and the lesser known Yakima. While the Columbia is vast and mighty, broad and swiftly flowing, the Yakima twists its way through the Yakima valley, sometimes deep and sometimes shallow and rocky. Enjoy the flavorful blend of two river views.



## WINEMAKER NOTES

Dark and inky with a hint of violets and nasturtium on the first sip this wine hits you with black plum, bright cherry and red licorice. Cocoa and coffee with a hint of tobacco finish the experience. I believe this wine will age well.

Gord Taylor

#### TECHNICAL DATA

Alcohol: 15.5% Final pH: 3.65

**Blend:** 

64% Syrah Alder Ridge Vineyard 21% Syrah Newhouse Vineyard

5.5% Durif 5.5% Malbec 4% Mourvèdre

Cases Produced: 115

Potential Aging: 5-10 years

# **FOOD PAIRINGS**

Rich, red pasta dishes like Lasagna

Lamb

Chocolate in any form