



2007 DURIF

Horse Heaven Hills

DavenLore
winery

WINEMAKER NOTES

A big dark colored, tannic wine from Zephyr Ridge on the Horse Heaven Hills with lots of aging potential. Sur lie (French for “on lees”) aged and stirred every two weeks for four months to soften and add creaminess which offset the tannic edge. Yakima Valley Malbec and Petit Verdot were added creating a blend with spice, balance and complexity.

Gord Taylor, Winemaker

VINEYARD

Location: Zephyr Ridge Vineyard, Horse Heaven Hills

Date Planted: 1997

Soil: Quincy sand

Slope: South

Growing Degree Days (GDD): 2916

WINEMAKING

Harvested: Oct 7th 2007

method: Hand Picked with love

Brix: 24.5

pH: 3.32

Yeast: Lallemend D-21

Fermentation completed: 6 days

Maximum fermentation temperature: 88 °F

Pressed: Oct 15th

Barrels: 100% new oak; 50%/50% mixture of Demptos Hungarian oak and Southern Cross 36 month American oak.

Aged: 18 months

DURIF

HORSE HEAVEN HILLS

Wine Lore: The small, deep purple grape of this variety suffers an identity crisis. Developed in Montpellier, France in 1880 by Francois Durif, we chose the traditional name, after the grape’s creator. This cross between Peloursin and Syrah is often called Petite Sirah. We choose to call it by the traditional name because there is nothing petite about this wine. Enjoy!



TECHNICAL DATA

Alcohol: 14.9%

Final pH: 3.58

Blend: 88% Durif

6% Petit Verdot

6% Malbec

Cases Produced: 101

Potential Aging: 0-10 years

FOOD PAIRINGS

Steaks

Short Ribs

Rich Red Meats

