



# 2007 SYRAH FORTÉ

## Snipes Mountain

**DavenLore**  
winery

### WINEMAKER NOTES

This Port style wine was sourced from a steeply sloped vineyard nestled up against a cobble stone shelf which creates an extra warm microclimate. A special corner of this Snipes Mountain AVA vineyard is used for our Syrah Forté. Of the one ton of grapes that were hand harvested, 1600 pounds were crushed to make this Decade Series Wine. I used my favorite Laffort yeast, F-15, which developed complex blackberry, raspberry and currant notes. This yeast is a rapid fermenter reducing the residual sugar from 28.2 Brix to 10 Brix in five days. Thirteen gallons of neutral grape spirits were added to stop the fermentation raising the alcohol content to slightly above 18.0%. I barrel aged this wine on the lees for six months before racking. Bottling occurred after 525 days in the barrel.

*Gord Taylor, Winemaker*

### VINEYARD

**Location:** Snipes Mountain AVA

**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

**Growing Degree Days (GDD):** 2724

### FOOD PAIRINGS

Chocolate  
Vanilla Wafers  
Raspberry Desserts  
Berry Pies and Compotes



### SYRAH FORTÉ

SNIPES MOUNTAIN

**Wine Lore:** The grapes for this 2007 Syrah Forté were grown in a very special location. Snipes Mountain stands tall like a lone soldier in the center of the Yakima Valley. The unique geology and soils of the location have resulted in Snipes Mountain becoming designated as Washington's 10th American Viticulture Area (AVA) in 2009. We invite you to enjoy a celebration in every sip.



### WINEMAKING

**Harvested:** Oct 1<sup>st</sup> 2007

**method:** Hand Harvested

**Brix:** 28.2

**pH:** 3.75

**Yeast:** Laffort F-15

**Fermentation completed:** at 5 days  
with neutral grape spirits

**Maximum fermentation  
temperature:** 82 F

**Pressed:** Oct 13<sup>th</sup>

**Barrels:** 5 year old neutral oak

**Aged:** 17 months

### TECHNICAL DATA

**Alcohol:** 18.6%

**Blend:** 100% Syrah

**Cases produced:** 55

**Potential Aging:** 0-15 years