

## 2008 Durif Horse Heaven Hills

# DavenLore

#### **WINEMAKER NOTES**

The addition of Yakima Valley Lonesome Spring Ranch Petit Verdot and Far Away Vineyard Mourvèdre resulted in a Durif with spice, balance and complexity. A lovely, fragrant rose aroma welcomes you at the beginning. Blackberry, licorice and cocoa powder mix with the robust tannins and leather. The barrel aging on American oak developed toffee and caramelized sugar notes with a hint of ground coffee. I would decant or open the wine 3 hours early to let these flavors and aromas bloom and build.

Gord Taylor, Winemaker

#### **VINEYARD**

Location: Zephyr Ridge Vineyard, Horse Heaven Hills

**Date Planted: 1997** 

Soil: Quincy sand. This soil is very deep and exces-

sively drained formed on sand dunes.

**Aspect:** South

Growing Degree Days (GDD): 2916

### **WINEMAKING**

Harvested: Oct 28th by hand

**Brix:** 23.3 **pH:** 3.40 **Yeast:** Melody

Fermentation completed: 8 days

Maximum fermentation temperature: 84°F

Pressed: Nov 11<sup>th</sup>

**Barrels:** 

Radoux Thin Stave 36 month Northern Minnesota

(M+ toast)

Sequin Moreau UStave American Oak (M+

toast)

Aged: 18 months



HORSE HEAVEN HILLS

Wine Lore: Matching variety and site is important in grape growing. This Durif was grown on the Zephyr Ridge Vineyard in Washington's Horse Heaven Hills AVA. The grape plants, in a Quincy sand soil, enjoy a south facing view of the majestic Columbia River. This sunny, warm site brings out the best in Daven Lore's 2008 Durif.



#### **TECHNICAL DATA**

Alcohol: 14.4% Final pH: 3.54 Blend: 90% Durif

> 5% Petit Verdot 5% Mourvèdre

**Cases Produced:** 51

Potential Aging: 7-10 years

#### **FOOD PAIRINGS**

Blackened Steak
Grilled Short Ribs
Roast Beef

Roasted or Grilled Red Game Meat