



2008 Mourvèdre Yakima Valley

DavenLore
winery

WINEMAKER NOTES

Mourvèdre harvest, from a special spot of the Far Away Vineyard near Sunnyside, completed our 2008 harvest. These grapes, managed by Art denHoed, put more than a good amount of spice on the fruit during the long growing season. White and black pepper, Rotundone to be precise, is a flavor compound discovered at the Australian Wine Research Institute. Pepper spice is found in some Australian Shiraz and shows here in our Washington State Mourvèdre. Often I blend our wines, but this one stands alone. Any other wine that I tried blending masked some of this distinctive spicy note. This does not happen every year, so enjoy I know I will.

Gord Taylor, Winemaker

VINEYARD

Grower: Art denHoed

Location: Far Away Vineyard, Block 15, SR 241

Planted: 2003, virgin soil

Aspect: East

Soil: Scoon Series. The Scoon series consists of shallow to a duripan, well drained soils formed in loess and silty alluvium over a duripan. Scoon soils are on terraces and alluvial fans.

WINEMAKING

Harvested: November 11th by hand

Brix: 22.8

pH: 3.49

Yeast: D-254

Fermentation completed: 8 days

Maximum fermentation temperature: 82.5°F

Pressed: Nov 13th

Barrels:

Radoux Thin Stave 36 month Northern Minnesota (M+ toast)

Seguin Moreau UStave American Oak (M+ toast)

Demptos Hungarian Oak (M+ toast)

MOURVÈDRE

YAKIMA VALLEY

Wine Lore: Mourvèdre (Moo-ved-rah): A northern Rhone grape variety that is grown in Washington's Yakima Valley. While fruit and oak are important to this wine, its unique spiciness is reminiscent of freshly ground white pepper. The complex array of flavors in this hard to pronounce wine can be enjoyed alone or with a range of different foods. After you taste it, Mourvèdre will be easy to say.



TECHNICAL DATA

Alcohol: 13.7%

Final pH: 3.62

Blend: 100%

Cases produced: 60

Potential Aging: 3-4 years

FOOD PAIRINGS

Roast Beef

Roast Lamb

Coq au Vin

French Provençal Stews

