



# 2009 Syrah Forté Snipes Mountain

**Daven Lore**  
winery

**CASES PRODUCED: 103**

## WINEMAKER NOTES

This Port style wine is 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. One ton of grapes were hand harvested and 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 27.2 Brix to 10 Brix in five days. Neutral grape spirits were added to stop the fermentation raising the alcohol content by volume to slightly below 18.0%. I barrel aged this wine on the lees for six months before racking.

*Gord Taylor, Winemaker*

## VINEYARD

**Location:** Newhouse Vineyard, Snipes Mountain AVA

**Date Planted:** 1999

**Soil:** Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level of worn river cobbles prior to last ice age.

**Aspect:** South

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

## WINEMAKING

**Harvested:** September 24 2009 by Hand

**Brix:** 27.5

**pH:** 3.94

**Yeast:** Laffort F-15

**Fermentation:** stopped by addition of neutral grape spirits at 5 days

**Maximum fermentation temperature:** 83 F

## SYRAH FORTÉ SNIPES MOUNTAIN

**Wine Lore:** Can you say raspberry? This is the fourth release of the Daven Lore Syrah Forte using grapes from the same Snipes Mountain vineyard. And every year, the wine overwhelmingly expresses a characteristic raspberry flavor. For those of you who are skeptical when it comes to the influence of site on wine flavor, we offer this opportunity to experience raspberry in a bottle for dessert.



## TECHNICAL DATA

**Alcohol:** 17.8%

**Residual sugar:** 10%

**Final pH:** 3.67

**Blend:** 100% Syrah

**Potential Aging:** 10+ years

## FOOD PAIRINGS

Chocolate

Vanilla Wafers

Raspberry Desserts

Berry Pies and Compotes

