



2010 Grenache Columbia Valley

Daven Lore
winery

CASES PRODUCED: 27

WINEMAKER NOTES

It's love at first whiff. Grenache is known for its berry notes and this is no exception. This 100% Grenache was fermented using F-15 yeast which produces a lot of raspberry notes, and was aged in a barrel with light toast, to bring out a delicate vanilla finish. The nose is strawberry jam, raspberries, followed with the smooth taste of baked fruit and hard candy essence. Try this with a milder cheese for a creamy berry taste, or with a richer cut of pork. This Rhone variety is a personal favorite for its luscious nose and pure berry tastiness. Enjoy!

Adrienne Mills, Winemaker

VINEYARD

Location: LONEONESOME SPRING RANCH
YAKIMA VALLEY AVA

Date Planted: 2004

Soils: Scootney silt loam is deep well drained soil. While the top 12-20 inches are pure silt loam, it is underlain by gravelly silt loam to depth, which can exceed feet. This soil was formed on alluvial terraces, hence the activity of the river forming the gravelly subsurface soil, which makes it a wonderful soil for grape production.

WINEMAKING

Harvested by Hand: October 22 2010

Brix: 24.0

pH: 3.34

Yeast: F-15

Fermentation completed: 6 days

Maximum fermentation temperature: 85°F

THE APPRENTICE

COLUMBIA VALLEY

Wine Lore: One of the beauties of being a winemaker is change - every vintage, season, and day is different than the last. This is the first Grenache from Daven Lore, made by assistant winemaker Adrienne Mills. Grenache, with its light complexity, blending ability and berry flavors is one of Mills' favorite varieties. It is fitting that Daven Lore's first Grenache be made by her. Elegantly crafted, Elegantly done.



TECHNICAL DATA

Alcohol: 15.3%

Blend: 100%

Cases produced: 27

Bottled: October 4 2011

Potential Aging: 0-3 years

FOOD PAIRINGS

Rich pork dishes

Cream based soups and sauces

Brie and french bread

Snacks: hazelnuts, almonds and mild
creamy cheeses

Berry desserts

Milk chocolate

Nutella®

