



# 2010 Syrah Columbia Valley

**DavenLore**  
winery

**CASES PRODUCED: 111**

## WINEMAKER NOTES

I am impressed at how well this blend of grapes from two AVA's complement each other. The Snipes Mountain fruit gives clear raspberry and blueberry notes. The jam and anise spice comes from the Horse Heaven Hills fruit. A good amount of oak structure brought out chocolate, coffee, and vanilla notes. Looking back in the barrel logs, the Odyse convection toasted and Seguin Moreau barrels played important roles in this vintage. The longer the wine is in your glass the more the aromas evolve. If you can, open this one up and taste over time. Syrah is back, kicking butt. *Gord Taylor, Winemaker*

## VINEYARDS

**Location:** ALDER RIDGE VINEYARD BLOCK 10, HORSE HEAVEN HILLS

**Planted:** 1998 **Slope:** South

**Soil:** Warden Fine Sandy Loam

**Location:** NEWHOUSE VINEYARD, SNIPES MOUNTAIN

**Date Planted:** 1999 **Slope:** South

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

**Location:** ZEPHYR RIDGE VINEYARD, HORSE HEAVEN HILLS

**Date Planted:** 1997 **Aspect:** South

**Soil:** Quincy sand. This soil is very deep and excessively drained formed on sand dunes.

## WINEMAKING

### SYRAH ALDER RIDGE VINEYARD

**Harvested by hand:** October 11 2010

**Brix:** 26.0 **pH:** 3.3

**Yeast:** Chris Hansen Merit and Melody Yeast

**Fermentation:** 7 days **Maximum temperature:** 88°F

### SYRAH NEWHOUSE VINEYARD

**Harvested by hand:** October 13 2010

**Brix:** 26.5 **pH:** 3.63

**Yeast:** Anchor Yeast N-112

**Fermentation:** 8 days **Maximum temperature:** 89°F

### DURIF ZEPHYR RIDGE VINEYARD

**Harvested by hand:** October 11 2010

**Brix:** 22.0 **pH:** 3.37

**Yeast:** Lallemant EC1118

**Fermentation:** 6 days **Maximum temperature:** 87°F

## SYRAH

COLUMBIA VALLEY

**Wine Lore:** Why do winemakers like Syrah? As a grape, it is a winemaker's dream. Its versatility offers the winemaker many approaches to handling the grape: it can be fruit forward and light, or jammy, bold and tannic. It also plays well with others. When Syrah is blended with other grapes, it can round out flavors and show off the best in its fellow grapes. The Syrah in this bottle was designed to bring out the best of Washington's growing conditions.



## TECHNICAL DATA

**Alcohol:** 14.1%

**Final pH:** 3.68

**Blend:**

42.5% Syrah Alder Ridge Vineyard

42.5% Syrah Newhouse Vineyard

8% Durif Zephyr Ridge

4% Mourvèdre Far Away Vineyard

3% Malbec Double Canyon

**Bottled:** March 29 2012

## FOOD PAIRINGS

Meat and red sauce pasta dishes

Lamb

Wild game

Goat cheese

Chocolate

