



# 2010 Sweet Riesling Yakima Valley

**DavenLore**  
winery

**CASES PRODUCED: 26**

## WINEMAKER NOTES

This is our first attempt at producing a Sweet Riesling and, not wanting it to be confused with our Dry Riesling, I kept it very sweet. Pushing the 6% residual sugar mark, it is very different indeed. I stopped the fermentation by filtration, thus not having to rely on high sulfite levels to arrest the yeast. This wine has a clean crisp melon, mango and peach flavor with a hint of mint aroma. An easy sipper with low alcohol, I really don't think this one will be around long. Enjoy!

*Gord Taylor, Winemaker*

## VINEYARD

**Location:** S O Fruit Company

**Planted:** 1997

**Soil:** Warden silt loam. Light mantle of loess over slackwater sediments deposited by the Missoula Floods

**Aspect:** Southwest

## WINEMAKING

**Harvested:** November 9 2010 by Hand

**Brix:** 20.0

**pH:** 2.81

**Yeast:** Lallemmand RHST

**Fermentation:** stopped by filtration after 9 days

**Maximum fermentation temperature:** 63°F

**Barrels:** Stainless Steel

## SWEET RIESLING

YAKIMA VALLEY

**Wine Lore:** This single vineyard wine comes from grapes grown by Patricia O'Brien of S O Fruit. Patricia comes from a well established agricultural family in this growing region and carries on the tradition as a fruit grower. Her carefully and thoughtfully tended vines reflect her love of the land. This sweet and fruit forward wine reflects Patricia's passion for and stewardship of her heritage.



## TECHNICAL DATA

**Alcohol:** 8.7%

**Residual sugar:** 6.0%

**Final pH:** 3.07

**Blend:** 100 %

**Potential Aging:** 0-1 years Enjoy!

## FOOD PAIRINGS

Serve chilled at 48°F

Prosciutto wrapped melon

Spinach and fruit salads:

pear, walnut and gorgonzola

strawberry and feta

Cheeses: blues, feta, light salted types

Charcuterie: ham, salumi

Fruit

