



# 2010 Syrah Forté Snipes Mountain

**DavenLore**  
winery

**CASES PRODUCED: 129**

## WINEMAKER NOTES

One of the best things about using Syrah from Dan Newhouse's vineyard on Snipes Mountain is how consistent it is. Year after year, the quality is exceptional. A very early ripening location, the fruit was already 27 Brix on October 7. I have made our Syrah Forté, a port style wine, from this vineyard since 2007 and love the result. It is rich and deep red-purple in color. There is plenty of mocha, vanilla and almond flavors to go with the dominant raspberry aroma; or, as I like to say, "Raspberry on steroids." I stop the fermentation at 10% residual sugar by adding high proof grape spirits. Letting the grape skins soak for several days in this elevated alcohol blend integrates the flavors. They become well balanced between fruit and spirits. Sweet; but not too sweet. *Gord Taylor, Winemaker*

## VINEYARD

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

**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 (°F):** 2724

## WINEMAKING

**Harvested by Hand:** October 7 2010

**Brix:** 27.5 **pH:** 3.77

**Harvested by Hand:** October 13 2010

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

**Yeast:** Laffort F-15

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

**Maximum fermentation temperature:** 90°F

## SYRAH FORTÉ

SNIPES MOUNTAIN

**Wine Lore:** One of the key features that differentiates the Snipes Mountain AVA from other in Washington State is the soils. A large percentage of the soils in this region are from a flood event that deposited a material known as the "Snipes Conglomerate". As a result, these are very rocky soils with a range of colors from blues to grays to browns. The rocky soils contribute to the quality of this wine; the consistent berry flavors are reminiscent of the colorful rocky soils.



## TECHNICAL DATA

**Alcohol:** 18%

**Residual sugar:** 10%

**Blend:** 100% Syrah

**Cases produced:** 129

**Potential Aging:** 10+ years

## FOOD PAIRINGS

Flan

Chocolate mousse

Baked brie with French bread

Christmas cookies

