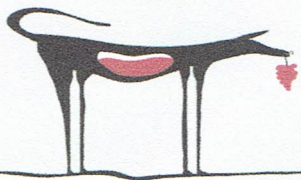


# 2011 Malbec Members Only

47 cases



**DavenLore**  
winery

## WINEMAKER NOTES

It was not my intent to age a wine almost 5 years in the barrel, but that's what we did. Many people ask "how long should I lay down a wine?" In this case, you don't have to because we did it for you! It's like drinking through time. Wines age much slower in the barrel than the bottle. After 3 years this cool vintage was maturing beautifully, so we decided to leave it and see what happened. This Members Only Malbec, from Lonesome Spring Ranch, is a fine example of the quality from this vintage. Typically it will be fruit or oak that shows itself off first, but after extended aging, it's the spice of nutmeg and licorice followed by sandalwood with warmed cedar plank and vanilla. Red currant and floral violet shine through. The finish lingers with warmed toast and dark semi-sweet chocolate.

*Gordon Taylor, Winemaker*

*Sonya Says:*

*"Time has treated this Malbec Fabulously!"*

## VINEYARDS

**Location:** Lonesome Spring Ranch, Yakima Valley

**Planted:** 2006

**Soil:** Scootney silt loam is deep well drained soil. While the top 12-20" are pure silt loam, it is underlain by gravelly silt loam to a depth which can exceed several feet.

## WINEMAKING

**Harvested by hand:** October 25, 2011

**Brix:** 23.5

**pH:** 3.42

**Yeast:** Lallamand ICV D21

**Fermentation completed:** 6 days

**Maximum fermentation temperature:** 83.5°F

**Pressed:** October 31, 2011

**Wine Lore:** You should cry, Argentina, because Washington Malbec is in the game! Daven Lore harvests Malbec from three different Washington AVAs. The expression of Malbec is unique to each area and microclimate. Lonesome Spring Ranch is on a bench below Rattlesnake Mountain in the Yakima Valley. This area creates bright fruit driven wines with spice-like qualities. 59 months of barrel aging gives this wine lots of depth and complexity. Here's to Malbec!



## TECHNICAL DATA

**Alcohol:** 14.5%

**Final pH:** 6.65

**Blend:** 100% Malbec

**Cases produced:** 47

**Potential Aging:** 0-3years

## FOOD PAIRINGS

Crab stuffed mushroom caps  
Roasted cauliflower with garlic  
Chinese fire pot  
Blackened steak  
Peppered beef

