



# 2011 Durif Horse Heaven Hills

**DavenLore**  
winery

**CASES PRODUCED: 119**

## WINEMAKER NOTES

Durif (Petite Sirah) is our flagship of the big reds and this one does not disappoint. The grapes were sourced from both Zephyr and Alder Ridge Vineyards in the Horse Heaven Hills, a growing region known for big tannic structure and bold flavors. This vintage is inky dark, with huge plum, blackberry and dried apricot notes followed by anise and dark chocolate with an underlying mint aroma. Barrel aging occurred on all new North American and Hungarian oak. After this wine opens up a bit a subtle baked bread aroma wanders in. This Durif is great now and will likely be fantastic in the future. I am truly excited to see what this wine will continue to do with a few years bottle aging.

*Gordon Taylor, Winemaker*

## VINEYARDS

**Location:** ZEPHYR RIDGE VINEYARD

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

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

**Location:** ALDER RIDGE VINEYARD

Durif Block 28      Cabernet Sauvignon Block 11

**Planted:** 1998      **Aspect:** South

**Soil:** Warden Fine Sandy Loam

**Location:** LONESOME SPRING RANCH, YAKIMA VALLEY AVA

**Planted:** 2006

Soils: 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

**DURIF • ZEPHYR RIDGE VINEYARD**

**Harvested by hand:** October 17, 2011

**Brix:** 23.0      **pH:** 3.25      **Yeast:** Anchor NT112

**Fermentation:** 5 days      **Maximum temperature:** 86°F

**DURIF • ALDER RIDGE VINEYARD**

**Harvested by hand:** October 19, 2011

**Brix:** 23.5      **pH:** 3.40      **Yeast:** Anchor NT112

**Fermentation:** 7 days      **Maximum temperature:** 86°F

**SYRAH • ALDER RIDGE VINEYARD**

**Harvested by hand:** October 14, 2011

**Brix:** 24.0      **pH:** 3.50      **Yeast:** Anchor NT112

**Fermentation:** 4 days      **Maximum temperature:** 81°F

**MALBEC • LONESOME SPRING RANCH**

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

**Brix:** 23.5      **pH:** 3.42      **Yeast:** Lallemant Lalvin ICV-D21

## DURIF

### HORSE HEAVEN HILLS

**Wine Lore:** We have a few words to say about this wine.

Big.  
Bold.  
Dark.  
Inky.  
Chewy.  
Hearty.  
Complex.  
Conspicuous.

We leave it up to you to complete the list.



## TECHNICAL DATA

**Alcohol:** 13.5%

**Blend:**

88% Durif Zephyr Ridge/Alder Ridge

7% Syrah Alder Ridge

5% Malbec Lonesome Spring Ranch

**Cases Produced:** 119

**Bottled:** April 16, 2013

**Potential Aging:** 5-7 years

## FOOD PAIRINGS

Prime rib roast

Rich beef stews

Steak on the barbie

Roasted or grilled red game meat

