



# 2011 Sweet Riesling Yakima Valley

**Daven Lore**  
winery

**CASES PRODUCED: 62**

## WINEMAKER NOTES

Oh! This one will not be around long! Our Sweet Riesling has a light lemon color and will be a great summer sipper. It is big on tropical fruit flavors of mango, pineapple and guava. The wine is silky smooth on the palate, yet crisp. The 4% residual sugar and acidity from a cool vintage year are balanced perfectly with only 9.5% alcohol by volume. You've got to love Riesling when it displays its versatility!

*Gord Taylor, Winemaker*

## VINEYARDS

**Location:** S.O. FRUIT, SEBASTIAN VINEYARD

**Planted:** 1991    **Aspect:** South

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

**Location:** FAR AWAY VINEYARD

**Planted:** 2003, virgin soil    **Aspect:** East

**Soil:** Scoon Series. The Scoon series consists of shallow to a duripan, well drained soils formed in loess and silty alluvium over a duripan. Scoon soils are on terraces and alluvial fans.

## WINEMAKING

**Harvested by hand:** November 14 2011

**Brix:** 21.0    **pH:** 3.2

Both Rieslings were crushed and pressed separately. The juice was blended together then filtered to remove sediment.

**Yeast:** Lallemmand RHST

**Fermentation stopped by filtration:** 11 days

**Maximum fermentation temperature:** 63°F

## SWEET RIESLING

YAKIMA VALLEY

**Wine Lore:** The wine in this bottle is 100% Riesling, all from the Yakima Valley. But, whether sweet or dry, the Riesling in this bottle is a blend of grapes from two different vineyards. While each vineyard enhances slightly different characteristics of the grape, so does the wine style. With the 2011 Daven Lore Riesling, we offer both sweet or dry. Whichever wine you choose, this two vineyard wine showcases the fruity notes that make it Riesling.



## TECHNICAL DATA

**Alcohol:** 9.5%

**Residual sugar:** 4.0%

**Blend:** 50% S.O. Fruit

50% Far Away Vineyard

**Bottled:** February 24 2012

**Potential Aging:** 1-2 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,

Charcuterie: ham, salumi

Fruit

