



2011 Syrah Forté

Snipes Mountain

Daven Lore
winery

CASES PRODUCED: 140

WINEMAKER NOTES

One of the best things about using Syrah from Dan's Newhouse Family Vineyards on Snipes Mountain is how consistent it is. Year after year, the quality is exceptional. This year's Syrah Forté is cream through and through. Perhaps it's the luscious fruit, perhaps the year, or perhaps it's because one barrel of this Syrah rolled down the canyon beside the winery - thankfully it did not bust open! This wine caresses your tongue with hazelnut, black cherry, coffee and cocoa. I typically leave the port on the lees (yeast) for over six months to get this soft cream-like texture from the yeast cells. They sure worked their magic.

Gordon Taylor, Winemaker

VINEYARD

Location: Newhouse Family Vineyards

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: 20 October 2011

Brix: 28.0 **pH:** 3.8

Yeast: Laffort Zymaflore F-15

Fermentation: stopped by addition of neutral grape spirits at 3 days

Maximum fermentation temperature: 79°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: 18.0%

Final pH: 3.69

Residual sugar: 10.0%

Blend: 100% Syrah

Bottled: 14 August 2014

Potential Aging: 10+ years

FOOD PAIRINGS

Baked brie with French bread

Chocolate mousse

Christmas cookies

Flan

Raspberries

