

2012 Durif Horse Heaven Hills

DavenLore

CASES PRODUCED: 122

WINEMAKER NOTES

Durif (Petite Sirah) is our biggest of the big reds and this vintage does not disappoint. Start by putting your nose in the glass and inhaling deeply. You won't want to come out. It brings me back to Grandma's triple-berry pie with freshly brewed coffee. After you have breathed in your fill, take a sip of Daven Lore's flagship wine and enjoy the vanilla and cocoa that linger long after the wine has left your mouth. The structure is solid with flavors of toast and new leather. Pair this one with your favorite oregano spiced dish.

Gordon Taylor, Winemaker

VINEYARDS

Location: ZEPHYR RIDGE VINEYARD, HORSE HEAVEN HILLS AVA

Date Planted: 1997 Aspect: South

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

Location: LONESOME SPRING RANCH. YAKIMA VALLEY AVA

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

DURIF • ZEPHYR RIDGE VINEYARD

Harvested by hand: 13 October 2012

Brix: 23.0 pH: 3.44 Yeast: Lallemand ECIII8

Fermentation: 9 days Maximum temperature: 88°F

MALBEC . LONESOME SPRING RANCH

Harvested by hand: 14 October 2012

Brix: 23.5 pH: 3.56 Yeast: Lallemand EC1118

Fermentation: | | days Maximum temperature: 82°F

GRENACHE • LONESOME SPRING RANCH

Harvested by hand: 25 October 2012

Brix: 26.5 pH: 3.34 Yeast: Laffort Zymaflore F-15

Fermentation: 7 days Maximum temperature: 88°F

PETIT VERDOT • LONESOME SPRING RANCH

Harvested by hand: 25 October 2012

Brix: 25.5 pH: 3.32 Yeast: Anchor NT-112

Fermentation: 6 days Maximum temperature: 91°F

DURIF

HORSE HEAVEN HILLS

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

Big.

Bold.

Dark.

lnky.

Chewy.

Hearty.

Complex.

Conspicuous.

We leave it up to you to complete the list.



TECHNICAL DATA

Alcohol: 14.5% Final pH: 3.60

Blend:

Zephyr Ridge Vineyard

86% Durif

Lonesome Spring Ranch

7% Malbec

5% Grenache

2% Petit Verdot

Bottled: 25 July 2014

Potential Aging: 5-7 years

FOOD PAIRINGS

Beehive Barely Buzzed Cheese (espresso and lavender) Short ribs Provençal

Mahogany beef stew

Mushroom risotto

Moussaka

