



# 2012 Sweet Riesling Yakima Valley

**Daven Lore**  
winery

**CASES PRODUCED: 104**

## SWEET RIESLING

YAKIMA VALLEY

### WINEMAKER NOTES

The trick to making a well balanced Sweet Riesling is stopping the fermentation process at the correct sugar content. The goal is to moderate the natural acidity with the remaining grape sugar to have symmetry in the wine. Too sweet and the wine is cloying and no longer refreshing. Not sweet enough is like making rhubarb pie without sugar and strawberries, the acidity over powers the fruit. Sugar also binds aroma compounds.

This wine is a fragrant tropical experience. Fruity guava and pineapple aromas repeat on the palate then ripe melon, pear and honeysuckle complete the lingering finish. I made more Sweet Riesling to keep up with demand, but I predict we will once again sell out during the hottest days of summer. Enjoy!

*Gordon Taylor, Winemaker*

**Wine Lore:** Riesling grapes are well suited to the Yakima Valley climate. When the Washington wine industry revival occurred forty years ago, Riesling dominated white wines. Eventually, following consumer trends, Chardonnay replaced many Riesling vineyards. Times have changed. As the Yakima Valley AVA celebrates thirty years, Riesling has regained its place as the most planted and most produced white wine grape. Whether sweet or dry, Daven Lore's Riesling reminds you why it is number one.



### 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.

### WINEMAKING

**Harvested by hand:** October 30, 2012

**Brix:** 23.0    **pH:** 3.02

**Yeast:** Lallemmand Lalvin EC1118

**Fermentation stopped by filtration:** 22 days

**Maximum fermentation temperature:** 64°F

### TECHNICAL DATA

**Alcohol:** 11.6%

**Residual sugar:** 5.0%

**Bottled:** March 9, 2013

**Potential Aging:** 1-2 years

### FOOD PAIRINGS

Serve chilled at 48°F

Crème brûlée

Dessert crepes

Dessert cheese plate with fruits and toasted nuts

