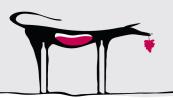
2013 SYRAH FORTÉ SNIPES MOUNTAIN



98 Cases



WINEMAKER NOTES

I am really having fun with making several different types of Ports (although we are not supposed to call it a Port as Portugal gets that designation). Daven Lore now boasts a 10-year aged port called Ruby, we are working on a tawny port, but it's the vintage ports that show how each year is slightly different. When you pour the 2013, you can see dark and rich colors with flavors of plum, blackberry, and red raspberry notes. It has lively acidity and has an interesting orange vanilla taffy quality. After a sip I also get a bit of licorice and honey on the finish. A great complement to the end of the day meal this is going to be a great desert friendly wine. Enjoy!

Gordon Taylor, Winemaker

Sonya says: Snow day + Port = Fun day!

SYRAH FORTÉ

SNIPES MOUNTAIN

Wine Lore: One of the key features that differentiates the Snipes Mountain AVA from others 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 with browns. The rocky soils contribute to the quality of this wine; the consistent berry flavors are reminiscent of the colorful rocky soils.

colorida Focky Solis.

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain

PLANTED: 1999

SOIL: Hardwood-Burke-Wielhl silt loam formed in the Snipes Mountain Conglomerate. High Level worn riv-

er cobbles prior to last ice age.

TECHNICAL DATA

ALCOHOL: 18% FINAL PH: 3.67 BLEND: 100% Syrah

BOTTLED: June 18, 2018

CASES PRODUCED: 98 Cases

WINEMAKING

Syrah Forté- Newhouse Vineyard

Harvested by hand: October 10, 2013

Brix: 28.5 **pH:** 4.08 **Yeast:** Laffort F-15

Fermentation: 6 days **Maximum Temp:** 61°F

FOOD PAIRINGS

Fruit and cheese plate Jarlsberg cheese Red Velvet Cake Black Forest Cake Peach Flambé

