



# 2013 Tempranillo Snipes Mountain

**Daven Lore**  
winery

**CASES PRODUCED: 116**

## WINEMAKER NOTES

The view from Daven Lore to the northwest includes Snipes Mountain standing tall in the Yakima Valley. On a clear day I can see the site where this Tempranillo grows in the Newhouse Vineyard on an old river bed with sandy gravel sediments. This wine features dark cherry, red currant and, surprisingly, a tropical note of guava. Almonds and hazelnuts drizzled with dark chocolate complement the fruit. While Tempranillo is often light in color, this 2013 breaks the mold with its rich body, texture, and color. This wine was featured in the Washington State Wine Commission's tent during the 2015 U.S. Open Golf Championship, showing the world that this Iberian varietal is a rising star in the Washington wine portfolio.

*Gordon Taylor, Winemaker*

## VINEYARDS

**Location:** UPLAND VINEYARD, SNIPES MOUNTAIN AVA

**Planted:** 2007 bare ground, Iberian ALFRED BLOCK, ROWS 8-9

**Soil:** Harwood-Burke-Wiehl. This silt loam soil is a soil complex of two Aridisols and one Mollisol. It is well drained and formed on the Snipes Conglomerate, unique to Snipes Mountain.

**Location:** NEWHOUSE VINEYARD, SNIPES MOUNTAIN AVA

**Planted:** 1999      **Slope:** South

**Soil:** Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level worn river cobbles prior to last ice age.

**Location:** LONESOME SPRING RANCH, YAKIMA VALLEY AVA

**Planted:** 2006 Grenache

**Soils:** 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

### TEMPRANILLO • UPLAND VINEYARD

**Harvested by hand:** 28 September 2013

**Brix:** 23.0    **pH:** 3.80    **Yeast:** Anchor NT-112

**Fermentation:** 4 days    **Maximum temperature:** 87°F

### SYRAH • NEWHOUSE VINEYARD

**Harvested by hand:** 30 September 2013

**Brix:** 26.4    **pH:** 4.00    **Yeast:** Lallemant EC 1118

**Fermentation:** 5 days    **Maximum temperature:** 88°F

### GRENAICHE • LONESOME SPRING RANCH

**Harvested by hand:** 17 October 2013

**Brix:** 26.0    **pH:** 3.43    **Yeast:** Anchor NT-112

**Fermentation:** 4 days    **Maximum temperature:** 90°F

## TEMPRANILLO

### SNIPES MOUNTAIN

**Wine Lore:** This Tempranillo comes from the rough, stony soils of the Snipes Mountain American Viticultural Area (AVA). An AVA recognizes that unique growing conditions of a specific site influence the distinctive characters of the wines produced. This Tempranillo is truly exemplary of the concept. Enjoy its smooth, round, and complex flavors which reflect the multi-hued, round rocks where the grapevines grow. It is amazing that such soft wine comes from such rocky ground.



## TECHNICAL DATA

**Alcohol:** 13.5%

**Final pH:** 3.75

**Blend:**

80% Tempranillo Upland Vineyard

10% Syrah Newhouse Vineyard

10% Grenache Lonesome Spring Ranch

**Cases Produced:** 116

**Bottled:** 23 July 2015

**Potential Aging:** 5-7 years

## FOOD PAIRINGS

Oven Roasted Pork

Pasta Fagioli

Paella

Spaghetti Carbonara

