



2013 Syrah Columbia Valley

CASES PRODUCED: 99

DavenLore
winery

WINEMAKER NOTES

If you're a Syrah lover like me this is my personal favorite. It is an excellent example of what Washington State delivers for "holy crap, what a big aroma" impact! Silky smooth with black caps (we had them in the fence rows on the family farm), blackberry and violets. Tasting the next day brings a hint of flint, white pepper and 'Blue Gold' blueberry pie filling. The barrel program marries wonderfully with the fruit, delivering a rich milk chocolate, hazelnut and vanilla quality. I see a couple of extra cases going into the library this year....perhaps we are sold out....if I won the lottery we would be. I hope you enjoy this Syrah as much as I do. Cheers !

Gordon Taylor, Winemaker

Sonya Says, "Fanfrickintabulous!"

VINEYARDS

Location: ALDER RIDGE VINEYARD BLOCK 10, HORSE HEAVEN HILLS AVA

Planted: 1998 **Slope:** South

Soil: Warden Fine Sandy Loam

Location: NEWHOUSE FAMILY VINEYARDS, 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: CRAWFORD VINEYARD

Planted: 1999

Soil: Warden Silt Loam is deep, well drained soils formed in a thin mantle of loess over lacustrine series.

WINEMAKING

SYRAH • ALDER RIDGE VINEYARD

Harvested by hand: September 23, 2013

Brix: 27.5 **pH:** 4.12 **Yeast:** Lalvin EC1118

Fermentation: 6 days **Maximum temperature:** 86°F

SYRAH • NEWHOUSE FAMILY VINEYARDS

Harvested by hand: September 30, 2013

Brix: 26.4 **pH:** 4.00 **Yeast:** Lalvin EC1118

Fermentation: 7 days **Maximum temperature:** 85°F

MALBEC • CRAWFORD VINEYARD

Harvested by hand: October 30, 2013

Brix: 22.5 **pH:** 3.70 **Yeast:** NT-112

Fermentation: 7 days **Maximum temperature:** 85°F

SYRAH

COLUMBIA VALLEY

Wine Lore: Why do winemakers like Syrah? As a grape, it is a winemaker's dream. Its versatility offers the winemaker many approaches to handling the grape: it can be fruit forward and light, or jammy, bold and tannic. It also plays well with others. When Syrah is blended with other grapes, it can round out flavors and show off the best in its fellow grapes. The Syrah in this bottle was designed to bring out the best of Washington's growing conditions.



TECHNICAL DATA

Alcohol: 14.5%

Final pH: 3.60

Blend:

38% Syrah Alder Ridge Vineyard

38% Syrah Newhouse Family Vineyards

24% Malbec Crawford Vineyard

Cases Produced: 99

Bottled: April 11, 2016

Potential Aging: 4-7 years

FOOD PAIRINGS

Roasted pork loin
with dried cherry dressing

Cassoulet

Lamb chops

Eggs Florentine

Fettuccine Alfredo

