



2014 Barbera Yakima Valley

Daven Lore
winery

CASES PRODUCED: 88

WINEMAKER NOTES

Well, for my first attempt at an Italian varietal, I am quite pleased. This wine does change over time, if you can keep it around that long. Upon opening, the flavors I get are bright red cherry, plum, and licorice with a hint of eucalyptus. The barrel aroma is layers of Mackintosh toffee, Werther's caramels, cinnamon toast and hazelnut. When tasted the next day, it's orange sherbet, cherry and walnuts. It's fun to drink and goes down easy. A great pizza wine, perhaps that's why the Italians love to grow this grape.

Gordon Taylor, Winemaker

Sonya Says, "Absolutely Stupendous!"

VINEYARD

Location: LONESOME SPRING RANCH

Planted: 2001 Barbera

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.

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

BARBERA • LONESOME SPRING RANCH

Harvested by hand: November 3, 2014

Brix: 26.2 **pH:** 3.17 **Yeast:** Anchor NT-112

Fermentation: 10 days **Maximum temperature:** 86°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

BARBERA

YAKIMA VALLEY

Wine Lore: I said I would never make Italian varietals, but there were 2,304 square inches of empty winery space and grower Colin Morrell had grapes available. So, here it is, Barbera! This is our first foray into making a classic red Italian style varietal. Colin's Lonesome Spring Ranch in the Yakima Valley is one of our favorite partnerships. Barbera is known for its ruby color and noticeable tannins. This vintage is medium bodied with bright berry fruit and acidity that pairs well with a variety of cuisines.



TECHNICAL DATA

Alcohol: 14.5%

Final pH: 3.64

Blend:

80% Barbera Lonesome Spring Ranch

20% Crawford Vineyard

Cases Produced: 88

Bottled: March 12, 2016

Potential Aging: 7-10 years

FOOD PAIRINGS

Niçoise salad

Beef carpaccio

Coquille St-Jacques

Pear bacon gorgonzola pizza

Vanilla flan

