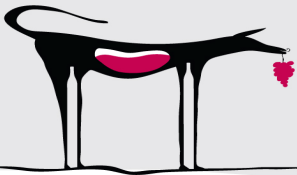


# 2015 MALBEC HORSE HEAVEN HILLS



**DavenLore**  
winery

## WINEMAKER NOTES

This Malbec was sourced from Double Canyon Vineyard in the Horse Heaven Hills. A combination of an excellent grower (Will Beightol), an excellent site and microclimate, plus a very hot season brings out the very best in this fruit. The wine presents notes of red plum, blackberry, lychee, and black licorice. I think Malbec generally has a spiced wild game or meaty aroma, softened by our oak program. We aged it over three years in barrel which brings out hints of vanilla, coffee, and cedar. The tannins are smooth and approachable and show in the rich dark color, characteristics of Malbec. While extremely drinkable now, with a long lingering finish, this Malbec will age well, likely for another 5-7 years in the bottle

## VINEYARD

**Location:** Double Canyon Vineyard, Horse Heaven Hills

**Planted:** 2007      **Soil:** Silty loam

**Location:** Crawford Farms, Yakima Valley

**Planted:** 1999      **Soil:** Warden silt loam

**Location:** Lonesome Spring Ranch, Yakima Valley

**Planted:** 2004      **Soil:** Scootney Silt Loam

**Location:** Newhouse Vineyards, Snipes Mountain

**Planted:** 1999      **Soil:** Hardwood-Burke-Wielhl silt loam

## WINEMAKING

### Malbec · Double Canyon Vineyard

**Harvested:** Sept 23rd, 2015

**Brix:** 25    **pH:** 3.86    **Yeast:** D21      **Max Temp:** 82°F

**Fermentation:** 7 days      **Pressed:** Sept 28th, 2015

### Malbec · Crawford Vineyards

**Harvested:** Oct 21st, 2015

**Brix:** 25.1    **pH:** 3.71    **Yeast:** EC1118      **Max Temp:** 84°F

**Fermentation:** 6 days      **Pressed:** Oct 27th, 2015

### Malbec · Lonesome Spring Ranch

**Harvested:** Sept 24rd, 2015

**Brix:** 25    **pH:** 3.75    **Yeast:** NT-112      **Max Temp:** 85°F

**Fermentation:** 6 days      **Pressed:** Sept 30th, 2015

### Syrah · Newhouse Vineyards

**Harvested:** August 29th, 2015

**Brix:** 27.5    **pH:** 3.96    **Yeast:** 1CV OKAY      **Max Temp:** 81°F

**Fermentation:** 7 days      **Pressed:** Sept 28th, 2015

## MALBEC

### HORSE HEAVEN HILL

**Wine Lore:** Maybe it is the difference between the continents. Maybe it is the difference in the culture. Or maybe it is just the desire to try something different because we can. In France, Malbec is historically used as a blender, with a little bit added here and there to enhance the flavors of other grapes. In the Americas, we boldly go out on the cordon for a new world Malbec



## TECHNICAL DATA

**ALCOHOL:** 13.7

**FINAL PH:** 3.69

**BLEND:** JUNE 11TH, 2019

**BOTTLED:** JUNE 12TH, 2019

**CASES PRODUCED:** 124

## BLEND RATIO

85% - 2015 Double Canyon Malbec  
6% - 2015 Crawford Malbec  
6% - 2015 Lone Spring Ranch Malbec  
2% - 2015 Newhouse Syrah

## FOOD PAIRINGS

Lasagna  
Roast pork tenderloin  
Niçoise salad  
Flan

