

2015 Muscadelle

Yakima Valley

Lonesome Spring Ranch

Daven Lore
winery

CASES PRODUCED: 33

WINEMAKER NOTES

If you like the tropics and the aroma of passion fruit, orange brandy and honey, this rare Muscadelle is for you! With less than 5 acres in Washington State, this wine is not to be missed. Finished sweet, it defines fruit in a glass. Interestingly the flavor is silky smooth with dry apricot, gooseberry and hints of green tea. Watch out with this one! I harvested it late from Lonesome Spring Ranch at 29 BRIX. Its alcohol pushes 14.5% but it is not hot on the palate. A great hot tub wine or while having fun enjoying our Washington summer on the deck. Cheers!

Gordon Taylor, Winemaker

Sonya Says, "Hawai'i in a bottle, pure tranquility."

VINEYARD

Location: LONESOME SPRING RANCH

Planted: 2006

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

Harvested by hand: September 16, 2016

Brix: 29.5 **pH:** 3.60

Yeast: Lalvin RHST

Fermentation stopped by filtration: 19 days

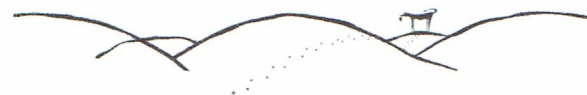
Maximum fermentation temperature: 70°F

MUSCADELLE

YAKIMA VALLEY

LONESOME SPRING RANCH

Wine Lore: Rich and rare, that's what Muscadelle is in Washington State. Grower Colin Morrell of the Yakima Valley's Lonesome Spring Ranch has just 1.3 acres of this grape - one of the largest plantings in the state! A few Washington winemakers add this aromatic white variety to their white Bordeaux style blends. Daven Lore's winemaker, Gordon Taylor, created this unique 100% Muscadelle as a semi-sweet style wine - why? - because rules are meant to be broken! Gordon tried this grape at Colin's urging, as they walked the vineyard. After the grape hit his taste buds he knew, saying, "Yep, I am going to make this one." Join Daven Lore in breaking the rules by savoring the distinctive floral character of this Muscadelle.



TECHNICAL DATA

Alcohol: 14.5%

Final pH: 3.40

Residual sugar: 5.0 %

Cases Produced: 33

Bottled: March 3, 2016

Potential Aging: 0-4 years

FOOD PAIRINGS

Serve chilled at 55°F

Baked brie

Lemon sponge cake

Raspberry trifle

Marcona almonds

