



# 2015 Estate Rosé Yakima Valley

**Daven Lore**  
winery

**CASES PRODUCED: 23**

## WINEMAKER NOTES

I am very proud of this Estate Rosé. It is from the home vineyard, a blend of Merlot, Syrah and Cabernet Sauvignon, all three with very different harvest dates. Typically, I use this vineyard as a teaching opportunity for my students enrolled in the WSU certificate program. With the hot weather in 2015, the harvest date was moved up significantly, from early October to the end of August. The result is stunning! A light garnet color wine, it explodes with aromas of strawberry, red current, raspberry and butterscotch. The flavor is a bit like going back to childhood favorites like red licorice and candied apple without the intense sweetness. A fine example of how we are blessed with growing grapes and making wine in this region.

*Gordon Taylor, Winemaker*

*Sonya Says, "Spectacular bottle of scrumptiousness"*

## VINEYARDS

**Location:** DAVEN LORE ESTATE: GRANITE CAIRN SITE  
**Planted:** 2000 Merlot, Syrah, Cabernet Sauvignon  
**Soil:** Warden Silt Loam. This series is very deep, well drained soils formed in a thin mantle of loess over lacustrine series.

## WINEMAKING

**Harvested by hand:** August 31, 2015

**Brix:** 23.0 **pH:** 3.80

The grapes were left on the skins to acquire color for 18 hours.

**Pressed:** September 1, 2015

**Yeast:** Lallemant Lalvin RHST

**Fermentation:** All varietals co-fermented

**Fermentation:** 9 days

**Maximum temperature:** 71°F

## ESTATE ROSÉ

YAKIMA VALLEY

**Wine Lore:** We remember a special woman, Rhoda Davenport, Joan's mother. No one person had more influence in making Joan the woman she is today. Rhoda, Hebrew for Rose, was a singularly gifted woman in knowing sometimes the best gift one can give is the steadfast belief of family. To Rosé! To Rhoda! Enjoy!

## TECHNICAL DATA

**Alcohol:** 13.5%

**Final pH:** 3.20

**Residual sugar:** 0.6%

**Blend:**

Daven Lore Estate

43% Syrah

32% Merlot

25% Cabernet Sauvignon

**Cases Produced:** 23

**Bottled:** March 2, 2016

## FOOD PAIRINGS

Serve chilled at 48°F

Strawberry rhubarb pie

Purple Haze Chèvre soft goat cheese

Spinach strawberry salad

Alder planked salmon

Moussaka

