



# 2016 RESERVE MALBEC

## YAKIMA VALLEY

**DavenLore**  
winery

### Malbec

#### CRAWFORD FARMS

#### WINEMAKER NOTES

We have pulled fruit from 3 AVA's (American Viticulture Area) and the purpose of an AVA is to give the purchaser a sense of place or location. The Yakima Valley was formed in 1983 and is the 3rd oldest AVA in the country. It has all the pedigree it needs. I have found that the Malbec grape shows how diverse it can be, depending on where it is grown. This deep ruby color Malbec has a lovely aroma of red currant, strawberry, and raspberry. Aging in oak barrels for over 4 years brings out the spice of cinnamon, the nuttiness of hazelnuts, and a hint of cedar. The Yakima valley delivers an acid balance to the wine that hotter area's sometimes lack, due to cooler growing conditions. I love the waffle cone aromas mixed with splash of crème fraîche and red berries and mouth watering acidity. Open this wine early and let it breath. You will not be disappointed that you did.

*Gordon Taylor, Winemaker*

#### VINEYARD

**LOCATION:** CRAWFORD FARMS, YAKIMA VALLEY

**PLANTED:** 1999

**SOIL:** Warden Silt Loam

#### WINEMAKING

**MALBEC - CRAWFORD FARMS**

**HARVESTED:** OCTOBER 11, 2016

**BRIX:** 26    **Max Temp:** 81.1    **YEAST:** NT 116

**FERMENTATION:** 8 DAYS    **PRESSED:** OCTOBER 18, 2016

**PETIT VERDOT - DOUBLE CANYON VINEYARD**

**HARVESTED:** OCTOBER 11, 2016

**BRIX:** 27    **Max Temp:** 81    **YEAST:** ICV OKAY/PDM

**FERMENTATION:** 7 Days    **PRESSED:** OCTOBER 18, 2016

**DURIF - ALDER RIDGE VINEYARD**

**HARVESTED:** SEPTEMBER 13, 2016

**BRIX:** 25    **Max Temp:** 86    **YEAST:** NT-116

**FERMENTATION:** 6 DAYS    **PRESSED:** SEPTEMBER, 19, 2016

**Wine Lore:** It's a small community in the Yakima Valley and that's a good thing. Connie and I first met at the Richland Farmers Market where she was selling blueberries next to my booth. We became good friends; she scolds me for being late, but I play Stairway to Heaven for her to make up. A 2010 Halloween freeze on the Horse Heaven Hills and my Malbec source was gone. Connie and Charlie sold me some of their Yakima Valley grapes from just outside Prosser. From that time forward, I have used their grapes to add brightness and body to our wines. This is a Reserve in honor of good friends and community.



#### TECHNICAL DATA

**ALCOHOL:** 15.5%

**FINAL PH:** 3.49

**RESIDUAL SUGAR:** 0

**BLEND:** 87.5% MALBEC

7.5% DURIF

5% PETIT VERDOT

**BOTTLED:** JUNE 10, 2021

**CASES PRODUCED:** 89 CASES

#### FOOD PAIRINGS

Frisée and Apple Salad

Shrimp Empanadas

Tagliatelle with Smoked Salmon

Cream Sauce

Wine Braised Brisket with Tart Cherries

Black Forest Cake