



2016 Syrah Forté

SNIPES MOUNTAIN

Cases 94

Daven Lore
winery

SYRAH FORTÉ

Snipes Mountain

WINEMAKER NOTES

Who holds Port wines in the barrel for 7 years? Daven Lore does! We age our port in the barrel longer than most to allow it to soften and move toward that creamy mouthfeel as the Port ages on the lees (dead yeast cells) this is known as sur lie aging. This old world process takes time but the result is spot on, adding a soft creamy mouthfeel, texture and body to the Port. This process helps support the blackberry jam, toffee and the sensation of cream that layers on the tongue as you enjoy this fine desert wine. Enjoy after dinner with friends with fresh fruit, chocolate, and roasted nuts.

Gordon Taylor, winemaker.

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain

Date Planted: 1999

Soil: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level of worn river cobbles prior to last ice age.

WINEMAKING

Harvested by Hand: September 26, 2016

Brix: 27 **pH:** 3.74 **Yeast:** Laffort F-15

Max Temp: 80°F

Fermentation: 6 Days

Pressed: October 4, 2016

Wine Lore: One of the key features that differentiates the Snipes Mountain AVA from others in Washington State is the soils. A large percentage of the soils in this region are from a flood event that deposited a material known as the “Snipes Conglomerate”. As a result, these are very rocky soils with a range of colors from blue to grays to browns. The rocky soils contribute to the quality of this wine; the consistent berry flavors are reminiscent of the colorful rocky soils.

TECHNICAL DATA

Alcohol: 18.5%

Residual Sugar: 10%

Final pH: 3.60

Blend: 100% Syrah

Potential Aging: 10+ years

Bottled: August 30, 2023

FOOD PAIRINGS

Apple and honey baked brie

Stone fruit salad with rose vinaigrette

Mango sticky rice

Andouille with caramelized onions

Coffee parfait with dark chocolate