



BRIX 2018

YAKIMA VALLEY

DavenLore
winery

WINEMAKER NOTES

To create a port style wine, the winemaker adds high proof grape spirits early in the fermentation process, freezing the fruit in time. The next step is to let it age ever so slowly in the neutral barrels or casks. I have been making a Syrah port (Syrah Forte) since 2006 and continuously over the many years we sample the wine during the spring barrel tasting event. As we provide our samples, our customers ask us why we don't bottle it now, effectively making this 'port nouveau' wine that we fondly call Brix. Our German Shepard, Brix, was named after Adolf Brix, the 18th century mathematician who developed the 'Brix' scale used to measure sugar in fruit. Of course there is a twist—this wine is made from Malbec. And not just nay Malbec, but Crawford Malbec from the Yakima Valley just north of Prosser. The Crawfords grow many different crops, including Sonya's much beloved blueberries. How fitting is it to taste this port and what fruit flavors dominate it... yes, blueberries. This wine is really more like a blueberry compote with black raspberry. The finish is long and the acid well balanced to the sugar. It will be fun to watch this port as it ages in the bottle, if you can wait that long.

VINEYARD

Location: Crawford Farms, Yakima Valley

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

WINEMAKING

Malbec · Crawford Vineyards

Harvested: Oct 10th, 2018

Brix : 25.1 **pH:** 3.63 **Yeast:** F15

Max Temp: 84°F **Fermentation:** 8 days

Pressed: Oct 18th, 2018

BRIX

YAKIMA VALLEY

Wine Lore: Adolf Brix (1798-1870) was a German mathematician and engineer. He is credited for developing a unit for specific gravity of liquids, the Brix scale. When sugar is measured in fruit crops, including wine grapes, the numbers are reported as "degrees Brix". Daven Lore's first German shepherd winery dog is named Brix, after Adolf, in part because he is German, but mostly because he is so sweet. So Brix (the dog version) is featured on this label—a sweet dessert wine with bright dark fruit characteristics. Made with Malbec grapes grown by Charlie and Connie Crawford on their farm North of Prosser.



TECHNICAL DATA

ALCOHOL: 18.4%

FINAL PH: 3.73

BLEND: JUNE 11TH, 2019

BOTTLED: JUNE 12TH, 2019

CASES PRODUCED: 44

BLEND RATIO

100% 2018 Crawford Malbec

FOOD PAIRINGS

Cheese and fruit plate

Warmed mixed nuts

Vanilla ice cream

Crème brûlée

Mixed berry coffee cake

Prosciutto wrapped melon

Sausage sautéed with green and red peppers

