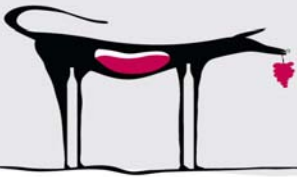


2018 PINOT GRIS COLUMBIA VALLEY



Daven Lore
winery

WINEMAKER NOTES

This is our first Pinot Gris for Daven Lore and we are very excited to see how it is received. This Pinot Gris has a greenish gold color with aromas of white blossoms, lemon, apple and pear with lingering finish of gooseberry. Very refreshing with crisp acidity which will be great on those long hot summer afternoons sitting on the deck. Extremely food friendly and a good compliment to a charcuterie board with dried fruits olives and nuts.

VINEYARD

Location: Airport Vineyard, Horse Heaven Hills

Soil: Warden silt loam

Location: Walula Vineyard, Yakima Valley

Soil: Shano silt loam

WINEMAKING

Harvested: August 27, 2018

Brix : 22.4 **Yeast:** VIN13 **Max Temp:** 62°F

Fermentation: 20 Days **Pressed:** August 28, 2018

PINOT GRIS COLUMBIA VALLEY

Wine Lore: In the wine industry, we live our lives by the seasons. In spring, the Canadian Geese and Sand Hill Cranes are returning to northern nesting sites and the Meadowlarks are singing in the sage brush around the winery. Signs of spring are all around and at this time our white wines need to be bottled after a long cold winter. Crisp, light, and full of flavor, ready for the heat of summer to enjoy on patios with good friends and great food.



TECHNICAL DATA

ALCOHOL: 13.5%

FINAL PH: 3.25

RESIDUAL SUGAR: 0.2%

BLEND: 100% PINOT GRIS

BOTTLED: APRIL 1, 2019

CASES PRODUCED: 62

FOOD PAIRINGS

Massaman Curry

Quiche Lorraine

Gnocchi in Sage Butter Sauce

Baked Macaroni & Cheese

Fried Platanos

Bananas Foster

