# 2018 ARIDISOL RED BORDEAUX BLEND COLUMBIA VALLEY

85 CASES



#### WINEMAKER NOTES

This is a Bordeaux blend of two different sites of Malbec and two of Cabernet Sauvignon which really puts a shine on this wine. Although the grapes are sourced within 30 miles of the winery, the flavors are worlds apart. Then, once blended together, the symphony begins. Aromas of blueberry compote, blackberry and plum add to the savory cake flavors of bread yeast, and roasted almonds. After the first sip I get cardamom spice, vanilla, and butterscotch. This easy drinking wine will pair well with pork and lions mane wild mushrooms. Enjoy.

# Gordon Taylor, Winemaker

# VINEYARD:

Location: Crawford Farms, Yakima Valley

PLANTED: 1999 Soil: Warden silt loam

**Location:** Arthur's Vineyard

Planted: 2003 Virgin Soil Soil: Scoon silt loam

Location: Barrel Springs Vineyard, Yakima Valley Planted:

2005

Soil: Warden silt loam (60%) Shano silt loam (25%) Burke silt loam (15%)

**Location:** Alder Ridge Vineyard, Horse Heaven Hills –

Planted: 1998 Soil: Warden silt loam

#### 2018 ARIDISOL RED BORDEAUX BLEND

COLUMBIA VALLEY

WINE LORE: While the western side of Washington reflects the state name "The Evergreen State," the irrigated central portion of the state is populated with Aridisols. The soils vary from shallow to deep, rocky to silty to sandy, but all of the soils are in a category that soil scientists define as "Aridisols," and anagram for Arid Soils. This fine wine is a blend of premium red wine grapes grown on desert soils.

## TECHNICAL DATA

Alcohol: 15.0% Final pH: 3.7

**Blend:** 

38% Crawford Malbec 25% Art DenHoed Malbec 25% Barrel Springs Cab Sauv 12% Alder Ridge Cab Sauv **Bottled:** July 24, 2023

### FOOD PAIRINGS

Bacon wrapped scallops

Dolmades

Saffron butter pasta Smoked beef brisket Chocolate cherry cake

#### WINEMAKING

#### Arthur's Vineyard, Malbec

Harvested: October 14, 2018

**Brix:** 24.2 **pH**: 3.64 **Max Temp:** 79 F

Yeast: NT-116

Fermentation: 7 Days Pressed: October 11, 2018

# Crawford Farms, Malbec

Harvested: October 10, 2018

**Brix:** 26 **pH**: 3.63 **Max Temp:** 83 F

Yeast: NT -116

Fermentation: 7 Days Pressed: October 17, 2018

## Barrel Springs Vineyards, Cabernet Sauvignon

Harvested: October 23, 2018

**Brix:** 24.5 **pH:** 3.8 **Max Temp:** 86.5F

Yeast: EC1118

Alder Ridge Vineyard, Cabernet Sauvignon

Harvested: October 17, 2018

**Brix:** 26 **pH:** 4.0 **Max temp:** 83.5

**Yeast: VITA-DRY** 

509-786-1575 23103 S Davlor Rd PRSW Prosser WA 99350

www.davenlore.com