



# MEMBERS RED BLEND

## COLUMBIA VALLEY

**Daven Lore**  
winery

### WINEMAKER NOTES

Why no year or vintage date? Well, we like to mix up something special for our club members and this is our tribute to you. For years our Recovery Red has been a blend across multiple years and varieties, honing our blending skills. Now, with select barrels, many aged over 5 years, we deliver this Red Blend Specifically for you. It is predominantly a Bordeaux blend including Petit Verdot, Malbec, and Cabernet Sauvignon, which gives the base great tannin structure and elegance, enhanced by the many years in the barrel. It took us a lot of trial and tasting to come up with the right blend. We incorporated the 2014 Durif and the 2017 Grenache and found the perfect balance. The barrel aging softens the fruit leaving dominant flavors of black raspberry and pomegranate, but the splash of Grenache brings tart cherry notes. I get flavors of biscuits, butterscotch, and bacon... always a winning combination. Much of the fruits coming from the Yakima Valley, with its cooler temperatures lending a bit of flint and white truffle to the mix. While you could age this blend for a bit, our barrel aging has already done the upfront work. Drink it today or age for 3-5 more years to make this wine less tannic and even more supple.

### VINEYARD

**Location:** Double Canyon Vineyard, Horse Heaven Hills  
**Planted:** 2007 **Soil:** Silty loam  
**Location:** Crawford Farms, Yakima Valley  
**Planted:** 1999 **Soil:** Warden silt loam  
**Location:** Lonesome Spring Ranch, Yakima Valley  
**Planted:** 2004 **Soil:** Scootney silt Loam  
**Location:** Alder Ridge, Horse Heaven Hills  
**Planted:** 1998 **Soil:** Warden fine sandy loam

### WINEMAKING

**Petit Verdot · Lonesome Spring Ranch** Harvested: October 22th, 2013  
**Brix:** 26 **pH:** 3.54 **Yeast:** NT-112 **Max Temp:** 85°F  
**Fermentation:** 6 days **Pressed:** October 27th, 2013

**Cabernet Sauvignon · Alder Ridge** Harvested: October 9th, 2014  
**Brix:** 27.5 **pH:** 4.06 **Yeast:** NT-112 **Max Temp:** 81°F  
**Fermentation:** 8 days **Pressed:** October 17th, 2014

**Malbec · Crawford Vineyards** Harvested: Oct 27st, 2014  
**Brix:** 24 **pH:** 3.44 **Yeast:** NT-112 **Max Temp:** 84°F  
**Fermentation:** 6 days **Pressed:** November 2nd, 2014

**Petit Verdot · Lonesome Spring Ranch** Harvested: October 17th, 2014  
**Brix:** 25 **pH:** 3.49 **Yeast:** ICV-D21 **Max Temp:** 84°F  
**Fermentation:** 8 days **Pressed:** October 25th, 2014

**Durif · Alder Ridge** Harvested: September 30th, 2014  
**Brix:** 224.6 **pH:** 3.75 **Yeast:** NT-112 **Max Temp:** 81°F  
**Fermentation:** 5 days **Pressed:** October 6th, 2014

**Grenache · Lonesome Spring Ranch** Harvested: October 26th, 2017  
**Brix:** 24 **pH:** 3.50 **Yeast:** NT-116 **Max Temp:** 82°F  
**Fermentation:** 8 days **Pressed:** November 3th, 2017

## MEMBERS RED BLEND COLUMBIA VALLEY

**Wine Lore:** At Daven Lore, our club members are family. They have stood by us through thick and thin as we survived a recession, fires, floods, and many other challenges. Over the years, we have made a special varietal release just for members including Cabernet Sauvignon, Durif, Petit Verdot, and Malbec. To show our gratitude, we present this small batch, non-vintage red blend. This isn't your every day red blend; this is the best of the best blended together using one barrel of each of the varietals listed above. We hope you enjoy drinking it as much as we enjoyed making it for you.



### TECHNICAL DATA

**ALCOHOL:** 14.2

**FINAL PH:** 3.66

**BLEND:** APRIL 20TH, 2019

**BOTTLED:** APRIL 22ND, 2019

**CASES PRODUCED:** 121

### BLEND RATIO

38% - 2013/2014 LSR Petit Verdot  
19% - 2014 CC Malbec  
19% - 2014 AR Durif  
19% - 2014 AR Cabernet Sauvignon  
5% - 2017 LSR Grenache

### FOOD PAIRINGS

Gnocchi in sage butter sauce  
Italian rolled meatloaf  
Ratatouille  
Eggplant cannelloni  
Pears poached in red wine

