



WINE LORE

A story in every bottle. More than just carefully crafted, Daven Lore wines begin with hand harvested grapes and continue with personal efforts in every step of the process, from fermentation through bottling.

Family owned and operated, Soil Scientist Joan **Davenport** and Winemaker Gordon **Taylor** produce ultra-premium wines at a modest price. "Wine has been an important part of our life together and now we are making our own wine under our own label," acknowledges Joan. "We work on Gord's philosophy that great wines come from vineyards with beautiful views and it is the winemaker's job to enhance what starts in the soil."

Together, Gordon and Joan have built their small, hill-top winery nestled in the foothills of the Horse Heaven Hills. Located in the Yakima Valley, Daven Lore is central to the vineyards that continue to make world-renowned Washington wines. Producing less than 1000 cases each year, Daven Lore specializes in blended red wines.

HORSE HEAVEN HILLS AVA

Horse Heaven Hills is an American Viticultural Area in southeastern Washington, and is part of the larger Columbia Valley AVA. Grapes planted on the south-facing slopes benefit from the warm sites, basalt cliffs and wind swept vineyards that contribute to their distinct flavors. The grapes that provide Daven Lore with such a robust flavor are mostly sourced from this area and provide full, bold wines with excellent tannin structure.

STYLE & STRUCTURE

Blended is better, so no grape stands alone. Each custom blend by DavenLore unites two or three other wine varieties so that each sip of wine carries throughout the pallet.

At Daven Lore, individual red grape varieties are barrel aged for up to 2 years. Each year, a combination of new oak from America, France, and Hungary are selected to pair barrel and grape for the perfect complement.

GORDON TAYLOR, THE WINEMAKER

As a winemaker at Daven Lore, Gordon Taylor is taking 40+ years of past experience to build on the next forty. Born and raised on a beef and cash crop farm in Ontario, Canada, he graduated from university and worked in agricultural research in multiple disciplines from cash crops to soils, from genetics to entomology. He eventually settled down, working for Ocean Spray Cranberries as a process research engineer. While wine is his passion, Gordon also consults for juice processing plants and various wineries. Gordon's approach is simple – "This is our brand and our image and each bottle is my business card."

JOAN DAVENPORT, Ph.D. "Dr. Dirt"

As a professional soil scientist working in several crops at WSU Prosser, Joan adds a unique talent to the winery. Her expertise is rooted in one of the most important winemaking ingredient—the earth. Also known as "Dr. Dirt", she has worked on soil and water management for perennial fruit crops for over 20 years. Joan's philosophy is that "It all starts with the soil." Her passion for this science shows in her successful career as a researcher and educator. Combining her love of wine and soils, in addition to her contributions to site selection for Daven Lore grapes, Joan recently developed a petition for a new American Viticultural Area in central Washington known as Snipes Mountain. Daven Lore hopes to be one of the first wineries to label wines made from grapes grown in this AVA.