



2008 Durif

Horse Heaven Hills

DavenLore
winery

WINEMAKER NOTES

The addition of Yakima Valley Lonesome Spring Ranch Petit Verdot and Far Away Vineyard Mourvèdre resulted in a Durif with spice, balance and complexity. A lovely, fragrant rose aroma welcomes you at the beginning. Blackberry, licorice and cocoa powder mix with the robust tannins and leather. The barrel aging on American oak developed toffee and caramelized sugar notes with a hint of ground coffee. I would decant or open the wine 3 hours early to let these flavors and aromas bloom and build.

Gord Taylor, Winemaker

VINEYARD

Location: Zephyr Ridge Vineyard, Horse Heaven Hills

Date Planted: 1997

Soil: Quincy sand. This soil is very deep and excessively drained formed on sand dunes.

Aspect: South

Growing Degree Days (GDD): 2916

WINEMAKING

Harvested: Oct 28th by hand

Brix: 23.3

pH: 3.40

Yeast: Melody

Fermentation completed: 8 days

Maximum fermentation temperature: 84°F

Pressed: Nov 11th

Barrels:

Radoux Thin Stave 36 month Northern Minnesota
(M+ toast)

Sequin Moreau UStave American Oak (M+
toast)

Aged: 18 months

DURIF

HORSE HEAVEN HILLS

Wine Lore: Matching variety and site is important in grape growing. This Durif was grown on the Zephyr Ridge Vineyard in Washington's Horse Heaven Hills AVA. The grape plants, in a Quincy sand soil, enjoy a south facing view of the majestic Columbia River. This sunny, warm site brings out the best in Daven Lore's 2008 Durif.



TECHNICAL DATA

Alcohol: 14.4%

Final pH: 3.54

Blend: 90% Durif

5% Petit Verdot

5% Mourvèdre

Cases Produced: 51

Potential Aging: 7-10 years

FOOD PAIRINGS

Blackened Steak

Grilled Short Ribs

Roast Beef

Roasted or Grilled Red Game Meat

