



# 2009 Petit Verdot Horse Heaven Hills

**DavenLore**  
winery

**CASES PRODUCED: 71**

## WINEMAKER NOTES

I was once told the best time to taste wine as a winemaker is 11:00 AM. At this time, your senses, of taste and smell, are at their peak. As I sample this wine it is 11:00 PM. I don't need heightened senses to pick up the black currant, mint and eucalyptus. The flint minerality is quite striking at first, then chocolate aromas begin to waft in. Sur lie aging adds a sweet yeasty and nutty aroma, softening this big wine. The bold tannic structure adds dusted cocoa powder to the softer creamy texture.

*Gord Taylor, Winemaker*

## VINEYARD

**Location:** Double Canyon Vineyard

**Planted:** 2007

**Slope:** 0-2% and 2-5%

**Soil:** Sagehill silt loam. Fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments with a mantle of loess on terraces.

**Elevation:** 800-1100 feet

## WINEMAKING

### PETIT VERDOT DOUBLE CANYON VINEYARD

**Harvested by Hand:** October 9 2009

**Brix:** 24.4    **pH:** 3.51

**Yeast:** ICV D21

**Fermentation:** 9 days    **Maximum temperature:** 81°F

### SYRAH ALDER RIDGE VINEYARD

**Harvested by Hand:** September 24 2009

**Brix:** 26.5    **pH:** 3.77

**Yeast:** Premier Cuvee

**Fermentation:** 7 days    **Maximum temperature:** 83°F

### MALBEC DOUBLE CANYON VINEYARD

**Harvested by Hand:** September 29 2009

**Brix:** 24.5    **pH:** 3.71

**Yeast:** Laffort F-15

**Fermentation:** 10 days    **Maximum temperature:** 79°F

## PETIT VERDOT

### HORSE HEAVEN HILLS

**Wine Lore:** The name of this grape reflects it's development as fruit on the vine. It has grown out of favor in France because the berries often do not fully ripen, thus the "little green" that is it's name. The grapes in this bottle were grown in the Horse Heaven Hills AVA, a growing region established in part due to consistent warm temperatures which allow full development of this late variety. No green flavors in this wine!



## TECHNICAL DATA

**Alcohol:** 14.3%

**Final pH:** 3.65

**Blend:** 94% Petit Verdot

3% Syrah

3% Malbec

**Potential Aging:** 5-7 years

## FOOD PAIRINGS

heavy red meats

rare roasted beef

pepper steak

t-bone on the Barbie

hearty winter beef stew

