



# 2017 RESERVE SYRAH SNIPES MOUNTAIN

**DavenLore**  
winery

**CASES PRODUCED: 99**

## WINEMAKER NOTES

This vineyard is at the top of the block nestled up against basalt outcropping with a combination of sandy and broken basalt rocky soil. An extremely warm microclimate, this site is well suited to Syrah. When grown in soil that is rich, Syrah will grow wild and lush, but here it is tamed and held in check. Harvest was September 26th, where the grapes had already reached 29 Brix, making this site our earliest this year, and historically, always the first vineyard to mature. The rocky, well drained soil, in combination with a warm vineyard bench, creates a bold dark wine that never disappoints. Low yield this year, the fruit was extremely rich in blackberry, and blackcurrant with a deep, almost red black color. Coffee, caramel, and bacon flavors come from 4 years of aging in the barrel. However, the fruit is still dominant and rich. A fine example of the intensity, hot, and unique site shows the power that Syrah can achieve. This wine and year deserves its reserve designation

*Gordon Taylor, Winemaker*

## 2017 SYRAH SNIPES MOUNTAIN

**Wine Lore:** Why do winemakers like Syrah? As a grape, it is a winemaker's dream. Its versatility offers the winemaker many approaches to handling the grape: it can be fruit forward and light or jammy, bold and tannic. It also plays well with others. When Syrah is blended with other grapes, it can round out flavors and show off the best in its fellow grapes. The Syrah in this bottle was designed to bring out the best of Washington's growing conditions



## VINEYARD

**Location: Newhouse Vineyard, Snipes Mountain (Syrah)**

**Planted** 1999 **Soil:** Hardwood-Burke-Wielhl silt loam formed in the Snipes Mountain Conglomerate. High Level worn river cobbles prior to last ice age.

**Location: Double Canyon Vineyard, Horse Heaven Hills (Petit Verdot)**

**Planted:** 2007 **Soil:** Sagehill, fine sandy loam. This soil is very deep and well drained. It formed in lacustrine sediments with a mantle of loess on terraces

**Location: Arther's Vineyard, Block 15, SR 241 (AD Mourvedre)**

**Planted:** 2003, Virgin Soil Aspect East **Soil:** Scoon Series

## TECHNICAL DATA

**Alcohol:** 14.5

**Final pH:** 3.71

**Blend:** DN Syrah 81%

DC Petit Verdot 10%

AD Mourvedre 8%

CC Malbec 1%

**Cases Produced:** 99

**Bottled:** April 6, 2022

## WINEMAKING

**Syrah - Newhouse Vineyard**

**Harvested by hand:** September 26, 2017

**Brix:** 27 **pH:** 4.01 **Yeast:** EC1118

**Fermentation:** 5 days **Max Temp:** 84 **Pressed:** October 2, 2017

**DC- Petit Verdot**

**Harvested:** October 23, 2017

**Brix:** 26 **pH:** 3.51 **Yeast:** NT-116

**Fermentation:** 6 days **Max Temp:** 83 **Pressed:** October 29, 2017

**AD-Mourvedre**

**Harvested:** October 30, 2017

**Brix:** 21 **pH:** 3.84 **Yeast:** NT-116 **Max Temp:** 78

**Fermentation:** 6 Days **Pressed:** November 6, 2017

## FOOD PAIRINGS

Minestrone Soup

Moussaka

Herb Provencal Crusted Lamb Chops

Thumbprint Cookies

Lavender Shortbread

