



# 2017 SINGLE BARREL DURIF

## HORSE HEAVEN HILLS

**DavenLore**  
winery

### WINEMAKER NOTES

For years I get this same question is this wine 100% and my response is typically no I like to blend our wines. So, for those that want to know what a 100% wine taste like we began the Single Barrel program. Now we don't just put any wine into this program but ones that stand out in our barrel program as exceptional. A barrel has approx 277 wine bottles in it therefore this wine will not be here long, and it is exclusive to only our club members. Due to the popularity of this program, we are now limiting our members purchase to 2 bottles. Our Durif is aged in about 75-100% new oak which is more expensive, but this wine handles oak like a sponge to water. This wine is so big, rich, and fruity, it appears as though no oak is used. As I drink in the aroma of blackcurrant, dark sweet cherry, bacon, toast and a hint of flint stone, I appreciate the desire by our customers to have a 100% Durif, in this case as a stand alone wine. If you want to get the full experience from this wine decant it or open it many hours before you drink it.

*Gordon Taylor, Winemaker*

### VINEYARD

**Location:** Alder Ridge Block 27A

**Planted:** 1998 Slope South

**Soil:** Warden Fine Sandy Loam

### WINEMAKING

**Harvested by hand:** October 18, 2017

**Brix:** 24.0

**Max Temp:** 89

**Yeast:** NT-116

**Fermentation:** 5 Days

**Pressed:** October 23, 2017

### **SINGLE BARREL DURIF**

#### HORSE HEAVEN HILLS

Big.

Bold.

Dark.

Inky.

Chewy.

Hearty.

Complex.

Conspicuous.

We leave it up to you to complete the list.



### TECHNICAL DATA

**ALCOHOL:** 15%

**FINAL PH:** 3.8

**RESIDUAL SUGAR:** 0

**BLEND:** DURIF 100%

**BOTTLED:** APRIL 5, 2022

**CASES PRODUCED:** 23 CASES

### FOOD PAIRINGS

Grilled beef brochettes

Cheddar potato soup with bacon

Corned beef hash

Herb crusted beef rib roast

Chocolate pecan pie