



Single Barrel Tawny Reserve

SNIPES MOUNTAIN

CASES PRODUCED: 36

DavenLore
winery

WINEMAKER NOTES

Its taken over ten years of time languishing in our hot summer sun to make this dessert wine. The wine is red when first produced, then turns a tawny color but is still dark. Even a small amount in the glass is impossible to see through. Put the wine to your nose and there is no mistaking it's an aged Tawny. Vanilla, butterscotch and cedar jump out of the glass. Losing a significant volume to the "angel's share" concentrates the viscosity so it coats your tongue with flavor that lingers literally minutes. Showing a dairy cream texture and a taste that hints of grilled nuts - primarily hazelnuts and pecans. Sip and savor this one because you're going back in time.

Gordon Taylor, Winemaker

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain

Date Planted: 1999

Soil: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level of worn river cobbles prior to last ice age.

WINEMAKING

Harvested by Hand: October 17, 2010

Brix: 27.5 **pH:** 3.77

Yeast: Laffort F-15

Fermentation: 5 days

Maximum fermentation temperature: 90°F

SINGLE BARREL TAWNY RESERVE

SNIPES MOUNTAIN

Wine Lore: Think of this wine as being kissed by the sun! My first exposure to Tawny Dessert wine was in 2005 in Australia, where I sampled dozens of fine examples of this wine style and dreamed of someday making my own. This is not a quick process, typically taking over 10 years of barrel aging in the hot summer sun. That's right, the wine is aged warm. The aging causes the red color to fall out and half of the volume is lost. The remaining liquid is a light tan color—kissed by Bacchus as a nectar of the gods! Enjoy!



TECHNICAL DATA

Alcohol: 18.3%

Residual sugar: 10%

Blend: 100% Syrah

Potential Aging: 10+ years

Bottled: April 8, 2021

FOOD PAIRINGS

Angel Food Cake

Chocolate Covered Cherries

Maple Candied Bacon

Pecan Sandies

