



# 2009 Riesling Yakima Valley

**Daven Lore**  
winery

## WINEMAKER NOTES

At Daven Lore we crush and press the white wine grapes under a blanket of CO<sub>2</sub> to limit oxidation. A short 4-5 hour enzyme step on the skins helps to increase the turpenes that deliver the tropical and citrus flavors. After pressing we fine our juice with bentonite to reduce the bitter solids prior to fermentation. The opaque juice is then racked off of the solids and bentonite and the yeast added. Fermentation occurs under cool temperatures until dry. We rack quickly off of the lees followed by cold and protein stabilization through the winter. Filtration removes any particles larger than 0.45 microns. The finished wine is bottled immediately to retain the crisp aromas and flavors for your glass .... Enjoy.

*Gord Taylor, Winemaker*

## VINEYARDS

**Location:** This fruit was sourced from two vineyard locations, Sunnyside Hwy 241 and the other north of Prosser. The latter belongs to VineHeart, another local winery on McDonald Road. These vineyards differ in that one is grown on a bilateral cordon trellis system and the other is grown in a fan style.

**Soil:** Warden silt loam. Light mantle of loess over slackwater sediments deposited by the Missoula Floods

## WINEMAKING

**Harvested:** October 12<sup>th</sup> by Hand

**Brix:** 21.5 & 23.8 (22.8 avg)

**pH:** 2.94 & 3.14

**Yeast:** Lallemmand RHST

**Fermentation completed:** 10 days

**Maximum fermentation temperature:** 60°F

**Pressed:** Oct 13<sup>th</sup>

**Barrels:** Stainless Steel

## RIESLING

YAKIMA VALLEY

**Wine Lore:** This dry styled Riesling is awash with fruit flavors. The crisp acidity brings to mind peaches, mangos, citrus and pineapple. To enhance these flavors begun by the growers in the vineyard, Gord used RHST, a special yeast isolated in Austria's Heiligenstein region just for this classical white grape variety. The 2009 Daven Lore Riesling showcases thoughtful viticulture and enology in this finely styled wine.



## TECHNICAL DATA

**Alcohol:** 13.0%

**Final pH:** 3.0

**Blend:** 2/3 & 1/3 of two vineyards

**Cases produced:** 71

**Potential Aging:** 0-2 years

## FOOD PAIRINGS

Chicken and seafood stir fries

Thai chicken and seafood dishes

Spicy cuisines (chiles, curries)

Hot Wings

