



2010 Malbec Horse Heaven Hills

DavenLore
winery

CASES PRODUCED: 110

WINEMAKER NOTES

Imagine perfectly ripe red fruit. The type that fills your mouth with rich and fleshy raspberry, plum and dark sweet cherry flavors. This Double Canyon Malbec is intensely aromatic, like walking into a kitchen of baking fruit and meat pies. The meaty aroma layers with caramel, vanilla, and a good amount of mint and eucalyptus. If you let it open up, you will find a lingering black pepper finish. *Gord Taylor, Winemaker*

VINEYARD

Location: DOUBLE CANYON VINEYARD, BLOCK 66H1

Date Planted: 2007 **Cultivar:** Clone 9

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.

Location: ALDER RIDGE VINEYARD

Block 11 Cabernet Sauvignon Block 10 Syrah

Planted: 1998 **Aspect:** South

Soil: Warden Fine Sandy Loam

WINEMAKING

MALBEC DOUBLE CANYON VINEYARD

Harvested by hand: October 20 2010

Brix: 24.0 **pH:** 3.51

Yeast: Anchor NT-112

Fermentation: 6 days **Maximum temperature:** 85°F

SYRAH ALDER RIDGE VINEYARD

Harvested by hand: October 11 2010

Brix: 26.0 **pH:** 3.3

Yeast: Chris Hansen Merit and Melody Yeast

Fermentation: 7 days **Maximum temperature:** 88°F

CABERNET SAUVIGNON ALDER RIDGE VINEYARD

Harvested by hand: October 14 2010

Brix: 24.0 **pH:** 3.38

Yeast: Lallemant ICV-D21

Fermentation: 7 days **Maximum temperature:** 88°F

MALBEC

HORSE HEAVEN HILLS

Wine Lore: Maybe it is the difference between the continents. Maybe it is the difference in the culture. Or maybe it is just the desire to try something different because we can. In France, Malbec is historically used as a blender, with a little bit added here and there to enhance the flavors of other grapes. In the Americas, we boldly go out on the cordon for a new world Malbec.



TECHNICAL DATA

Alcohol: 14.3%

Final pH: 3.65

Blend:

86% Malbec Double Canyon

5.5% Syrah Alder Ridge

5.5% Cabernet Sauvignon Alder Ridge

3% Petit Verdot Double Canyon

Bottled: March 22 2012

Potential Aging: 2-7 years

FOOD PAIRINGS

Grilled steak

Coffee rubbed lamb

Roasted winter vegetables

Chocolate desserts

