



# 2011 Malbec Yakima Valley

**DavenLore**  
winery

**CASES PRODUCED: 123**

## WINEMAKER NOTES

In spring 2011 Double Canyon, our Horse Heaven Hills AVA grower, sustained a total loss in a freak late freeze. Lucky for me I am surrounded by fantastic grape growers. This freeze allowed me to focus on Malbec sourced from the Yakima Valley vineyards of Connie and Charlie Crawford (Crawford Vineyards) just outside Prosser and Colin Morrell (Lonesome Spring Ranch) on Rattlesnake Mountain.

The season turned out to be a great vintage for most grapes and combining these two vineyard sites did not disappoint. The Yakima Valley, a cooler growing region than the Horse Heaven Hills, produced a Malbec of dark intense color, rich in texture with clean bright flavors and natural balanced acidity. Aromas of blackberries, blueberries, red currants and gooseberry show on the palate. Toasted caramel, cocoa and crème brûlée notes from barrel aging 17 months in mostly north Minnesota oak complete this lively new world Malbec *Gord Taylor, Winemaker*

## VINEYARDS

**Location: CRAWFORD VINEYARD**

**Planted: 1999**

**Soil:** Warden Silt Loam is deep, well drained soils formed in a thin mantle of loess over lacustrine series.

**Location: LONESOME SPRING RANCH**

**Planted: 2001 Malbec and 2002 Petite Verdot**

**Soils:** Scootney Silt Loam is deep well drained soil. While the top 12-20" are pure silt loam, it is underlain by gravelly silt loam to a depth which can exceed several feet.

**Location: ALDER RIDGE VINEYARD HORSE HEAVEN HILLS AVA**

Block 11 Cabernet Sauvignon Block 10 Syrah

**Planted: 1998 Slope: South Soil: Warden Fine Sandy Loam**

## WINEMAKING

**MALBEC • CRAWFORD VINEYARD**

**Harvested by hand: October 26 2011**

**Brix: 23.5 pH: 3.31 Yeast: Lalvin ICV-D21**

**Fermentation: 4 days Maximum temperature: 85°F**

**MALBEC • LONESOME SPRING RANCH**

**Harvested by hand: October 25 2012**

**Brix: 23.5 pH: 3.42 Yeast: Lalvin ICV-D21**

**Fermentation: 4 days Maximum temperature: 85°F**

**SYRAH • ALDER RIDGE VINEYARD**

**Harvested by hand: October 14 2011**

**Brix: 24.0 pH: 3.5 Yeast: Anchor NT-112**

**Fermentation: 7 days Maximum temperature: 81°F**

**CABERNET SAUVIGNON • ALDER RIDGE VINEYARD**

**Harvested by hand: November 1 2011**

**Brix: 25.0 pH: 3.54 Yeast: Lalvin EC1118**

## MALBEC

YAKIMA VALLEY

**Wine Lore:** From Daven Lore's majestic viewpoint, survey the landscape and see the origins of this fine wine: the Yakima Valley. The distant snow covered Cascade Mountains give rise to the Yakima River which becomes the irrigation water that nurtures the valley's rich volcanic, desert soils. Look out to see hop yards, orchards, vineyards, grain and vegetable crops ripening under the constant sunshine. In this bottle you can taste the view. Malbec, Washington style.



## TECHNICAL DATA

**Alcohol: 13.5%**

**Final pH: 3.65**

**Blend:**

54% Malbec Crawford Vineyard

34% Malbec Lonesome Spring Ranch

5% Syrah Alder Ridge

5% Cabernet Sauvignon Alder Ridge

2% Petit Verdot Lonesome Spring Ranch

**Bottled: March 28 2013**

**Potential Aging: 2-7 years**

## FOOD PAIRINGS

Steak

Beef empanadas

Lasagna

Barbecued beef ribs

