



# 2012 Cabernet Sauvignon Horse Heaven Hills

**DavenLore**  
winery

**CASES PRODUCED: 122**

## WINEMAKER NOTES

Following one of the coolest vintages on record (2011), the 2012 vintage fell right in line with the long-term average for growing degree days. This Cabernet is very dark and rich in color. Upon pouring I don't even have to put my nose into the glass. The aroma just jumps out and fills the air with ripe blackberry inter-mixed with dark chocolate, caramel and toasted bread. Clean and elegant with a generous body, this wine is no wall flower. The firm tannins and dark fruit overpower the alcohol, letting it play a background role as a flavor enhancer. With the acidity keeping this wine bright and refreshing, it will age well into the next decade when stored properly. I say, "Why wait?" I like to drink it now. *Gord Taylor, Winemaker*

## VINEYARDS

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

**Planted:** 1998

**Soil:** Warden Fine Sandy Loam

**Location:** LONESOME SPRING RANCH, YAKIMA VALLEY

**Planted:** 2001 Malbec

2002 Petit Verdot

**Soil:** 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.

## WINEMAKING

### CABERNET SAUVIGNON • ALDER RIDGE VINEYARD

**Harvested by hand:** 16 October 2012

**Brix:** 25.6      **pH:** 3.93      **Yeast:** Anchor NT-112

**Fermentation:** 9 days      **Maximum temperature:** 86°F

### CABERNET FRANC • ALDER RIDGE VINEYARD

**Harvested by hand:** 16 October 2012

**Brix:** 24.9      **pH:** 3.52      **Yeast:** Anchor NT-112

**Fermentation:** 10 days      **Maximum temperature:** 82°F

### MALBEC • LONESOME SPRING RANCH

**Harvested by hand:** 25 October 2011

**Brix:** 23.5      **pH:** 3.42      **Yeast:** Lallemand ICV-D2

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

### DURIF • ALDER RIDGE VINEYARD

**Harvested by hand:** 14 October 2012

**Brix:** 25.0      **pH:** 3.62      **Yeast:** Anchor NT-112

**Fermentation:** 7 days      **Maximum temperature:** 85°F

## CABERNET SAUVIGNON

HORSE HEAVEN HILLS

**Wine Lore:** It is often said that when it comes to red wines Cabernet Sauvignon is the king. Why? Maybe it is the deep, full body. While richness can be measured as material wealth, in wine it is measured in aroma and taste, which is certainly a rich feature of this wine. Perhaps the most royal attribute of this Cab is that it is available for you to enjoy. Open a bottle of Daven Lore Cabernet Sauvignon and be king or queen for the day!



## TECHNICAL DATA

**Alcohol:** 14.5%

**Final pH:** 3.65

**Blend:**

Alder Ridge Vineyard

77% Cabernet Sauvignon Block 11

10% Cabernet Franc Block 1

2% Durif Block 28

Lonesome Spring Ranch

11% Malbec

**Cases produced:** 122

**Bottled:** 26 February 2015

## FOOD PAIRINGS

Carne Asada

Flan

Roast Beef

Roast Lamb

Smoked Meats

