



2012 Dry Riesling Yakima Valley

Daven Lore
winery

CASES PRODUCED: 21

WINEMAKER NOTES

Patricia O'Brien of VineHeart Winery, north of Prosser, produced these grapes. She trains the vines in a fan trellising style with overhead irrigation. This is a bit different from the standard growing techniques. Bottom line, it is her grapes' consistent quality which is the result that I care about.

We make both Dry and Sweet Riesling from Patricia's grapes. The Dry has a clean refreshing quality that I try to maintain by keeping oxygen off the wine through the entire fermentation and aging process. Oxygen exposure reduces or dulls the fresh fruitiness of wine. Eliminating oxygen ensures that this Riesling's natural intense grapefruit, melon and peach flavors develop.

With just 0.1% RS (residual sugar) the crisp acidity shines with a mineral character of wet stone, granite and flint. An excellent choice for spicy Thai, Mexican, Cajun, hot wings and curries

Gordon Taylor, Winemaker

VINEYARD

Location: S.O. FRUIT, SEBASTIAN VINEYARD

Planted: 1991 **Aspect:** South

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

WINEMAKING

Harvested by hand: October 30, 2012

Brix: 23.0 **pH:** 3.02

Yeast: Lallemend Lalvin EC-1118 and RHST

Fermentation stopped by filtration: 30 days

Maximum fermentation temperature: 64°F

DRY RIESLING

YAKIMA VALLEY

Wine Lore: Riesling grapes are well suited to the Yakima Valley climate. When the Washington wine industry revival occurred forty years ago, Riesling dominated white wines. Eventually, following consumer trends, Chardonnay replaced many Riesling vineyards. Times have changed. As the Yakima Valley AVA celebrates thirty years, Riesling has regained its place as the most planted and most produced white wine grape. Whether sweet or dry, Daven Lore's Riesling reminds you why it is number one.



TECHNICAL DATA

Alcohol: 13.9%

Residual sugar: 0.1 %

Bottled: March 9, 2013

Potential Aging: 1-2 years

FOOD PAIRINGS

Serve chilled at 45°F

Warm Thai ginger beef salad

Thai and Indian curries

Kung Pao chicken

Smoked cheeses

