



2012 Rosé Yakima Valley

DavenLore
winery

CASES PRODUCED: 61

WINEMAKER NOTES

It is sheer luck that I planted the Estate vineyard with Merlot, Syrah & Cabernet Sauvignon. This blend plus awesome Petit Verdot grapes from our neighbor Scott Fisher makes our Rosé a hit.

Harvested October 20, 2012 by my dedicated WSU Harvest Camp class, the grapes were crushed, soaked overnight and pressed off the following day. The Austrian Lallemend yeast Lalvin RHST was pitched and we were off and running.

The result is a beautiful claret colored wine with dazzling clean, crisp, intense cherry and bright red fruits. Slightly off-dry at 0.1% residual sugar with well balanced acid, a palate pleasing wine to enjoy during our hot summer days on the deck. Best get it quick, at 61 cases it will not last long.

Gordon Taylor, Winemaker

VINEYARDS

Location: DAVEN LORE ESTATE: GRANITE CAIRN SITE

Planted: 2000

Varieties: Merlot, Syrah, Cabernet Sauvignon

Slope: Southwest

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

Location: SCOTT FISHER VINEYARD

Planted: 2003

Slope: North

Soil: Warden Fine Sandy Loam

WINEMAKING

Harvested by hand: October 20, 2012

Brix: 26.0 **pH:** 3.47

The grapes were left on the skins to acquire color for 16 hours. Brix level lowered by addition of 20 gallons water.

Pressed: October 21, 2012

Yeast: Lallemend Lalvin RHST

Fermentation: All varieties co-fermented

Fermentation completed: 15 days

Maximum fermentation temperature: 68°F

ROSÉ

YAKIMA VALLEY

Wine Lore: We remember a special woman, Rhoda Davenport, Joan's mother. No one person had more influence in making Joan the woman she is today. Rhoda, Hebrew for Rose, was a singularly gifted woman in knowing sometimes the best gift one can give is the steadfast belief of family. To Rosé! To Rhoda! Enjoy!



TECHNICAL DATA

Alcohol: 13.3%

Residual sugar: 0.1%

Final pH: 3.51

Blend:

Scott Fisher Vineyard:
34.8% Petit Verdot

Daven Lore Estate Vineyard:
28.9% Merlot
22.6% Cabernet Sauvignon
13.7% Syrah

Bottled: March 9, 2013

Potential Aging: 0-3 years

FOOD PAIRINGS

Serve chilled at 45°F

Savory crepes

Flan

Pasta Alfredo

Burgers with potato salad

Summer BBQ's

