



2014 Syrah Forté

SNIPES MOUNTAIN

CASES PRODUCED: 91

DavenLore
winery

WINEMAKER NOTES

From its site on Snipes Mountain, the Syrah from the Newhouse family vineyard produces small flavorful fruit, dark and rich in excellent quality. This is an extremely warm site and the Syrah ripens quickly. Approximately an acre in size typically resulting in two harvest dates—one early for a big Syrah still wine, then another later in the season to push the brix toward 30%. When the fruit is picked, the concentrate flavors burst forth as blackberry, blueberry and red current. A red ruby color coats the glass and the palette with a butterscotch and vanilla quality. A very solid year. Two barrels went into our vintage program and two barrels are in for the long-haul for a Tawny Port ready the middle or late this decade. Patience is a virtue in this game.

Gordon Taylor, Winemaker

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain

Date Planted: 1999

Soil: Harwood-Burke-Wiehl silt loam formed in the Snipes Mountain conglomerate. High level of worn river cobbles prior to last ice age.

WINEMAKING

Harvested by Hand: October 1, 2014

Brix: 30.4 **pH:** 4.01

Yeast: Laffort F-15

Fermentation: 5 days

Maximum fermentation temperature: 89°F

SYRAH FORTÉ

SNIPES MOUNTAIN

Wine Lore: One of the key features that differentiates the Snipes Mountain AVA from other in Washington State is the soils. A large percentage of the soils in this region are from a flood event that deposited material known as the “Snipes Conglomerate”. As a result, these are very rocky soils with a range of colors from blues to grays to browns. The rocky soils contribute to the quality of this wine; the consistent berry flavors are reminiscent of the colorful rocky soils.



TECHNICAL DATA

Alcohol: 18%

Residual sugar: 10%

Final pH: 3.67

Blend: 100% Syrah

Potential Aging: 10+ years

Bottled: April 8, 2021

FOOD PAIRINGS

Raspberry sorbet

Tiramisu

Manchego cheese

Marcona almonds

Panna cotta

