



2015 Syrah Forté

SNIPES MOUNTAIN

CASES PRODUCED: 46 CASES

DavenLore
winery

WINEMAKER NOTES

Until 2021, the hottest year on record was 2015 and with that heat comes richness, body, smooth and lingering finishes. What I joy to taste back to the extremely hot year and see how the wines, or port in our case, performs. This Syrah was grown on Snipes Mountain and this site is always hot to begin with small berries growing in a sandy and rocky ground. The 10% RS (residual sugar) gives the Syrah a jammy character of red and black raspberries and spun sugar, vanilla, caramel and a hint of mint. The Wine is silky smooth that coats your tongue and lingers for what seems like hours, but it will not be that long before you have another sip. This is truly a port style Wine to remember.

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: AUG 29, 2015

Brix: 27 **pH:** 3.96

Yeast: Laffort F-15

Fermentation: 5 days **Pressed:** SEPT 3 2015

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: July 15, 2022

FOOD PAIRINGS

Raspberry sorbet

Tiramisu

Manchego cheese

Marcona almonds

Panna cotta

