



Daven Lore
winery

2017 Rosé

Yakima Valley

CASES PRODUCED: 124

WINEMAKER NOTES

Our 2017 Rosé is made with a new grape varietal for Daven Lore: Lemberger or, if you're from Austria, it is known as Blaufränkisch. This is a grape that is moving into obscurity in Washington, there are about 50 acres grown in the state. Patricia O'Brien planted this block back in 1993, making it 25 years old. Lemberger was popular with Walter Clore because it adapts well to cold winter conditions and maintains solid production volumes. However, this grape never really took off – perhaps because the name makes people think of smelly cheese. But fear not, this Rosé presents aromas of raspberry, strawberry, candy apple, cherry Jolly Rancher and red roses. It is a fun and lively wine that has a hint of cinnamon, spice, lavender, and the color of liquid garnets. Easy to drink, perhaps too easy, with balanced acidity and a smooth finish. Enjoy!

Gordon Taylor, Winemaker

Sonya Says: Perfect Rosé for a sunny beach day or by a campfire in the mountains.

VINEYARD

LOCATION: Sebastian Vineyard, Yakima Valley

PLANTED: 1993

SOIL: Warden silt loam. Light mantle of loess, over slack-water sediments deposited by the Missoula Floods

WINEMAKING

HARVESTED BY HAND: October 30th, 2017

Brix: 22 **pH:** 3.27 **YEAST:** IVC-OKAY

MAX TEMP: 69°F **PRESSED:** October 31st, 2017

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: 13.5%

FINAL PH: 3.52

RESIDUAL SUGAR: .5%

BLEND: 100% Lemberger

BOTTLED: March 14th, 2018

FOOD PAIRINGS

Tom Yum Soup (Thai)

Honey garlic salmon

Chicken meatballs in creamy mushroom sauce

Pasta Primavera

Strawberry Shortcake

