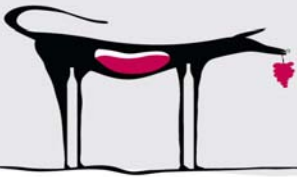


2018 SAUVIGNON BLANC

HORSE HEAVEN HILLS



DavenLore
winery

WINEMAKER NOTES

If you like New Zealand style Sauvignon Blanc, you're going to love this one. Big tropical notes like opening a can of fruit salad with melon, pineapple, mango and peaches being mixed in with lemon lime Jell-O. It has that characteristic herbaceous grassy note of a Sauvignon Blanc with a gooseberry and flint finish. Not overly acidic but with enough to be crisp, refreshing and very easy to drink. If you let it warm in your glass, you will get a hint of banana too. There are a lot of crazy aromas going on here so after a long day in the yard or office try a bit of Daven Lore aromatherapy, you won't be disappointed that you did.

VINEYARD

Location: McNary Vineyard, Horse Heaven Hills

Planted: 2014

Soil: Burbank sandy loam

WINEMAKING

Harvested: August 30, 2018

Brix : 23.9 **Yeast:** VIN 13 **Max Temp:** 62°F

Fermentation: 20 Days **Pressed:** August 31, 2018

SAUVIGNON BLANC

HORSE HEAVEN HILLS

Wine Lore: Imagine a warm summer day looking out across the vineyards that dot the Horse Heaven Hills as they meander towards the Columbia River with a glass of chilled white wine; crisp, invigorating, and fresh on the palette. The perfect complement to the day. The wine? Daven Lore Sauvignon Blanc.



TECHNICAL DATA

ALCOHOL: 13%

FINAL PH: 3.14

RESIDUAL SUGAR: 0.02

BLEND: 100% SAUV BLANC

BOTTLED: APRIL 1, 2019

CASES PRODUCED: 62

FOOD PAIRINGS

Key Lime Pie
Citrus Marinated Grilled Salmon
Tom Yum (Thai soup)
Green Mango Salad
Mole Verde
Dolmas (Greek stuffed grape leaves)

