



2020 Dry Riesling

Yakima Valley
Cases Produced: 65

DavenLore
winery

WINEMAKER NOTES

Riesling is a very versatile grape which can be used to make wine that is bone dry all the way through to a desert ice wine. I like to leave about 1% RS (residual sugar) to compliment the bright acidity. The crisp acidity of our Dry Riesling has aromas of apricots, white flowers and lemon. As I strive to do every year, this wine is made in a clean Germanic style by keeping all the oxygen off the fruit, juice and wine throughout the winemaking process. This results in a wine where the aromas pop out, followed by a clean finish of honey and Asian pear with hints of stones. It's a great wine to drink on the deck with fruit or a buttery seafood dishes. I love a Riesling with anything spicy; it revives the palette and cuts the heat until the next bite.

Gordon Taylor, Winemaker

VINEYARDS

Location: Yakima Valley AVA

Planted: 1991

Soil: Warden silt loam. Light mantle of loess, over slack-water sediments deposited by Missoula floods.

WINEMAKING

Harvested: October 28th, 2020

Brix: 22 **pH:** 2.92

Yeast: Lallemmand Lalvin RHST

Fermentation completed: 25 days

DRY RIESLING **YAKIMA VALLEY**

Wine Lore: When wine grapes were reestablished in central Washington in the 1970's and 1980's, Riesling was the white of choice. Originally identified for this region due to its ability to withstand our cold winters, in the recent past we have seen a Riesling resurgence. Why? We think the crisp, citrus flavor of this Dry Riesling will answer that question for you.



TECHNICAL DATA

Alcohol: 13.5%

Final pH: 2.92

Residual Sugar: 0.92

Blend: 100% Riesling

Bottled: March 24, 2021

Potential Aging: 1-2 years

FOOD PAIRINGS

Duck a 'la Orange

Dolmades

Apple Strudel

Kung Pao Chicken or Shrimp

Pasta in Green Pea Ham

Cream Sauce

