



2019 Dry Riesling Columbia Valley

Cases Produced: 40 cases

DavenLore
winery

WINEMAKER NOTES

Aromas bring back memories like no other of the five senses we possess. Like the smell of fresh cut grass in the heat of the summer, a lake, a barn full of hay, fresh baked bread, or clean hair of someone you love. All of these aromas bring alive special memories that instantly bring you back to a special moment in time. This Dry Riesling brings me back to the Australian Clare Valley known for it's crisp, clean, aromatic Rieslings. A hot summer's day, in an abbey, where the memory of the aroma of ripe peaches, lemons, green plums is so vivid that it makes my mouth water. This wine brings me to that moment, 15 years ago, like it was yesterday. The first sip coats my tongue with a silky golden texture while expressing a huge expansion of citrus and pineapple with refreshing acidity, without a hint of an acidic bite - like lemon curd. I hope this wine reminds you of a special place and time as it does for me.

Gordon Taylor, Winemaker

VINEYARD

Location: Four Feather's Estate - Columbia Valley

Soil: Warden silt-loam/Burke silt-loam

WINEMAKING

RIESLING • FOUR FEATHERS ESTATE VINEYARD

Harvested: September 28, 2019

Brix : 23.3

Yeast: VIN-13

Max Temp: 62°

Fermentation stopped: October 23, 2019

2019 Dry Reising

HORSE HEAVEN HILLS

Wine Lore: When the Washington wine industry began to reestablish in the 1970s and 1980s, Riesling ruled the roost for whites. The grape is well suited to the climatic conditions of central Washington. As the wine industry grew, other whites gained a lot of ground and, following our colleagues in California, Chardonnay took the lead. However, Riesling has held it's place as the second most planted and produced white in the state. One sip of this crisp, clean wine will remind you why.



TECHNICAL DATA

Alcohol: 13.4%

Final pH: 3.02

Residual sugar: 0.2%

Bottled: January 28th, 2020

FOOD PAIRINGS

Avgolemono (Greek Lemon

Chicken Soup)

Pakorás

Satay Chicken

Sole Meunière

Pumpkin Mousse

