



2019 ROSÉ

YAKIMA VALLEY

CASES PRODUCED: 64

DavenLore
winery

WINEMAKER NOTES

Harold Pleasant grows several different varieties of grapes on a bench of land with excellent air drainage and beautiful view between Prosser and Benton City. Known for its special microclimate to stay warm when other areas have seen frost, it was fortunate that the cold snap of late September 2019 bypassed his Sangiovese. As a team we hand picked this fruit to produce this light salmon colored wine. Historically, Sangiovese has been an excellent choice for Rosé wine and this is no exception. I think of it as a strawberry-orange creamsicle in a glass. Hints of Rainer cherry, roses and jasmine are found as it warms in the glass. Due to the being grown in special microclimate, the wine's acidity is maintained, so we left some extra sugar on to make a refreshing low alcohol wine, bursting with flavor and complexity.

Gordon Taylor, Winemaker

VINEYARD

Location: HLP Vineyard, Yakima Valley

Planted: 2002

Soil: Starbuck stony silt-loam

WINEMAKING

SANGIOVESE • HLP VINEYARD

Harvested: October 24, 2019

Brix : 22.6

Yeast: EPERNAY Yeast UVA Ferm

Max Temp: 67.2°

Fermentation: 10 Days

Pressed: October 25, 2019

ROSÉ

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: 3.65

RESIDUAL SUGAR: 4.6

BLEND: 100% Sangiovese

BOTTLED: January 31st, 2020

FOOD PAIRINGS

Strawberry Cucumber Salad
with Lemon Cream

Goat Cheese on Crostini

Shrimp Empanadas

Seafood Scampi

Apple Pie