



# CONVERGENCE ZONE CELLARS

## 2018 OLD VINE RESERVE CABERNET



### TASTING NOTES

Deep ruby colored, this wine emits intoxicating aromas of blackberries, Damson plums, crushed black roses, sweet tobacco, sandalwood, black olive and oriental incense. Flavors are bold showing considerable old vine character, marked by licorice root, dark cacao, roasted coffee beans and minerals. The back has sensations of macerated fruits, grilled walnuts, mocha and light oak, followed by a lengthy sweet-dry tannin finish. Pair with a juicy cheeseburger, ribeye steak, short ribs, or mushroom stroganoff.

### WINEMAKER'S NOTES

Brix (% sugar) at harvest was 24.7%. Our grapes were hand sorted and mechanically destemmed into a small bin for a 2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 6 day active fermentation. When fermentation was complete, the "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine then went through a malolactic fermentation which softens the wine. The wine was aged for 21 months in a new Boutes Grand Reserve French oak barrel and bottled on August 21, 2020.

### VINTAGE AND VINEYARD NOTES

The 2018 vintage was a near-ideal growing season. Warm days and cool nights enabled grapes to develop an ideal balance of sugars and acids. Harvest was October 24 from Boushey Vineyard from old vines planted in 1980.

### TECHNICAL NOTES

Vintage: 2018

pH: 3.80

Cases: 25

TA: 6.6 g/L

AVA: Yakima Valley

Alcohol: 14.3%

**CONVERGENCE ZONE CELLARS, NORTH BEND, WA.**