



# CONVERGENCE ZONE CELLARS

## 2019 OLD VINE RESERVE CABERNET



### TASTING NOTES

Our Old Vine Reserve Series Cabernet Sauvignon is 100% Cabernet Sauvignon from vines planted in 1980 at the acclaimed Boushey Vineyard near Grandview in the Yakima Valley. Delightful aromas of black currant, plum, black tea, tobacco leaf, graphite, sandalwood, and hints of vanilla. The palate has focused black cherry, strawberry, marionberry jam, cedar, black pepper, anise and clove. The long and dry finish has medium plus tannins, making this an cellar-worthy wine for years to come. Pair with a juicy cheeseburger, ribeye steak, short ribs, or mushroom stroganoff.

### WINEMAKER'S NOTES

Brix (% sugar) at harvest was 23.0%. Our grapes were hand sorted and mechanically destemmed into a small bin for a one day cold soak to bring out flavors and color. Yeast and nutrients were added to start an 8 day active fermentation followed by a 7 day extended maceration on the skins. 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 19 months in a new Boutes Grand Reserve French oak barrel and bottled on June 11, 2021.

### VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler when compared with recent years, but on par with historical 20-year averages. The result is more age-worthy red wines. Frost in October led to a frantic end of harvest. Our grapes were picked on October 17 from Boushey Vineyard.

### TECHNICAL NOTES

Vintage: 2019

pH: 3.72

Cases: 23

TA: 6.9 g/L

AVA: Yakima Valley

Alcohol: 13.9%

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