



# CONVERGENCE ZONE CELLARS

## 2020 BOUSHEY VINEYARD RESERVE SYRAH



### TASTING NOTES

This Single Barrel wine is 100% Syrah from the acclaimed Boushey Vineyard near Grandview in the Yakima Valley. Enticing and characteristic aromas of olive brine, bacon fat, blackberry, almond, vanilla, dark roast coffee and sage flow into appealing tastes of black currant, blackberry, plum sauce, espresso beans, tanned leather, and Earl Gray tea. The finish is complex with ample refined tannins. Pair with asiago, grilled lamb, gyros, or barbecued pork.

### WINEMAKER'S NOTES

Brix (% sugar) at harvest was 25.5%. Our grapes were hand sorted and mechanically destemmed into a small bin for a two day cold soak to bring out flavors and color. Yeast and nutrients were added to start an 8 day active fermentation followed by an 8 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 16+ months in a new Dargaud & Jaegle French oak puncheon and bottled on March 4, 2022.

### VINTAGE AND VINEYARD NOTES

2020 was a relatively warm year for Washington with a significantly smaller crop than average. Significant wildfire smoke in September delayed harvest for nearly 10 days. The combination of smaller berries and extended hang time led to exceptionally high quality wines. Many growers and winemakers were excited with the result, noting the dark color of the reds. Our grapes were picked on October 6 from Boushey Vineyard.

### TECHNICAL NOTES

Vintage: 2020

Cases: 33

AVA: Yakima Valley

pH: 3.89

TA: 6.3 g/L

Alcohol: 14.7%

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