



CONVERGENCE ZONE CELLARS

2020 DINEEN VINEYARD RESERVE SYRAH



TASTING NOTES

Our first sustainably certified wine is 100% Syrah from Dineen Vineyard near Zillah in the Yakima Valley. Bright aromas of raspberry, red currant, chestnuts, eucalyptus, olive, northwest forest floor and fig lead into flavors of dried cranberry, Bing cherry, pie cherry, raspberry, and cassis. The finish is long and juicy with hints of leather. Pairs with gyros, pozole, and pork butt.

WINEMAKER'S NOTES

Brix (% sugar) at harvest was 23.4%. 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 a 9 day active fermentation followed by an 9 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 neutral 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 September 25 from Dineen Vineyard.

TECHNICAL NOTES

Vintage: 2020

pH: 3.79

Cases: 32

TA: 6.6 g/L

AVA: Yakima Valley

Alcohol: 14.3%

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.