



CONVERGENCE ZONE CELLARS

2019 DERECHO PETIT VERDOT



TASTING NOTES

The Derecho Petit Verdot from Dineen Vineyard displays a deep ruby-crimson color and opulent, perfumed aromas of raspberries, Bing cherries, black plums, sweet tobacco, sage, violets and oriental incense. The flavors are deep and focused, interlayered with licorice, dark cocoa, black tea and earth. On the back, the wine deepens with sensations of pressed berries, roasted pecans, mocha, and crème de cassis, with a savory, ripe dryish tannin finish. Pairs well with lamb kabobs, roasted pork, smoked gouda, mushrooms and wild rice.

WINEMAKER'S NOTES

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 then added to start a 9 day fermentation followed by an 8 day extended maceration on the skins to enhance the mid-palate and soften tannins. Then 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 further softens the wine. Aging was 34 months in a single neutral American oak barrel.

VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler compared with recent years, but on par with historical 20-year averages. The result will be more age-worthy red wines. Dineen Vineyard was developed in 2001 on a south-facing gentle slope near Zillah. The 75 planted acres sit at 1050-1140 feet above sea level. Harvest date for both was October 25.

TECHNICAL NOTES

Vintage: 2019

Cases: 23

AVA: Yakima Valley

pH: 3.73

TA: 6.0 g/L

Alcohol: 14.6%