



CONVERGENCE ZONE CELLARS

DOWNBURST CABERNET FRANC



TASTING NOTES

Our 2016 Downburst Cabernet Franc has aromas of strawberry and raspberry fruit roll-up, leather, graphite and roasted bell pepper. Its flavors of cherry, blackberry and vanilla converge with sage and smoke into a smooth mouthfeel and juicy finish. Pairs well with burgers, turkey, tomato dishes, and drenching rain.

WINEMAKER'S NOTES

Our grapes were hand picked, hand sorted and mechanically destemmed into a small bin for a 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start a 7-10 day fermentation. 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 softens the wine. Aging was 32 months in a single new Saury French oak barrel.

VINTAGE AND VINEYARD NOTES

2016 continued the trend of warm growing seasons in Washington. However, cooler weather in September and October along with some unseasonable rainfall, stretched the harvest season out to record lengths for some growers. Some vineyards were not picked until early November. Harvest was between September 18 and October 12 from Dineen vineyard (Cabernet Franc) and Phinny Hill, Gamache and Coyote Canyon vineyards (Cabernet Sauvignon).

TECHNICAL NOTES

Vintage: 2016

pH: 3.82

Cases: 24

TA: 6.3 g/L

AVA: Yakima Valley

Alcohol: 14.4%

Varietals: 87% Cabernet Franc, 13% Cabernet Sauvignon

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.