



CONVERGENCE ZONE CELLARS

DRIZZLE PINOT GRIS



TASTING NOTES

Drizzle is a Pinot Gris produced in an off-dry style (1.6% residual sugar). Drizzle has aromas of Bosc pear, peach and Crenshaw melon, with scents of lilac, honeysuckle, anise, and white incense. The white fruit flavors are fresh and vibrant, accented by notes of crunchy pear skin, melon rind and Red Mountain calcareous minerals. On the back, a burst of grapefruit juice enlivens the faintly honeyed finish. Enjoy slightly chilled with Asian food, sushi, roasted chicken, turkey, cheese and crackers or with summer sun and great company.

WINEMAKER'S NOTES

Brix (% sugar) at harvest was 23.5%. The grapes were loaded into a pneumatic bladder press where the grapes were pressed "whole cluster" (they were not crushed or destemmed prior to pressing). After about two hours of gentle pressing, the Pinot Gris juice was transferred to settling tanks for several days. We then transferred the settled juice to stainless steel tanks for a 6-week cool fermentation. After heat and cold stabilization, Drizzle was cross-flow filtered on April 17, 2017 and bottled on April 19, 2017.

VINTAGE AND VINEYARD NOTES

2016 continued the trend of warm growing seasons in Washington. Cooler weather in September and October, along with some unseasonable rainfall, stretched the harvest season to the first week of November for some growers. Harvest was August 24 from the famous Ciel du Cheval vineyard.

TECHNICAL NOTES

Vintage: 2016	RS: 1.6%
Cases: 151	pH: 2.90
Varietal: 100% Pinot Gris	TA: 6.8 g/L
AVA: Red Mountain	Alcohol: 12.3%

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