



# CONVERGENCE ZONE CELLARS

## DRIZZLE PINOT GRIS



### TASTING NOTES

Drizzle is light greyish gold colored, with intriguing aromas of bosc pear, granny smith apple, honeydew melon, kiwi, key lime, apple blossoms, lemongrass and wet stone. The off-dry flavors have notes of grape and pear skins, celery stick and saline minerals. The back picks up calvados and pêche liqueurs and lime zest, followed by a slightly honeyed finish that is counterpointed by vivid fruit acids. 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 22.3%. 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 28 day cool fermentation. After heat and cold stabilization, Drizzle was cross-flow filtered on April 6, 2018 and bottled on April 8, 2018.

### VINTAGE AND VINEYARD NOTES

The 2017 spring was cool and wet delaying bud break about two weeks. A very hot summer accelerated ripening and pushed the grapes back on track. Harvest brought warm days and cool nights producing ripe wines with bright acidities. Our Pinot Gris was harvested from the famous Ciel du Cheval vineyard on September 6, 2017.

### TECHNICAL NOTES

Vintage: 2017

Cases: 111

Varietal: 100% Pinot Gris

AVA: Red Mountain

RS: 1.5%

pH: 2.90

TA: 7.5 g/L

Alcohol: 12.6%

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