



# CONVERGENCE ZONE CELLARS

## DRIZZLE PINOT GRIS

### TASTING NOTES

This crisply styled white shows a light greyish gold color and intriguing aromas of Bosc pear, Crenshaw melon, Meyer lemon, pear tree blossoms, jasmine and wet stone. The flavors are fresh and lively, with notes of grape and pear skins and saline minerals. The back picks up poire William liqueur, melon rind and lemon zest, counterpointed by a faintly honeyed bright acid 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 21.9%. 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 22 day cool fermentation. After heat and cold stabilization, Drizzle was cross-flow filtered on Feb. 21, 2019 and bottled on Feb. 22, 2019.

### VINTAGE AND VINEYARD NOTES

The 2018 vintage was a near-ideal, near-perfect growing season. Optimal weather conditions — warm days and cool nights — enabled grapes to develop an ideal balance of sugars and acids. Our Pinot Gris was harvested from the famous Ciel du Cheval vineyard on August 29, 2018.

### TECHNICAL NOTES

Vintage: 2018

RS: 0.6%

Cases: 38

pH: 2.96

Varietal: 100% Pinot Gris

TA: 9.0 g/L

AVA: Red Mountain

Alcohol: 13.1%



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