



# CONVERGENCE ZONE CELLARS

## 2021 DRIZZLE PINOT GRIS



### TASTING NOTES

Drizzle is a crisp white wine. It 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 pear liqueur, melon rind and lemon zest, counterpointed by a faintly honeyed bright acid finish.

### WINEMAKER'S NOTES

Brix (% sugar) at harvest was 19.5%. 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 19 day cool fermentation. After heat and cold stabilization, Drizzle was cross-flow filtered on March 3, 2022 and bottled on March 5, 2022.

### VINTAGE AND VINEYARD NOTES

Extreme temperatures (especially in July) and other weather-related concerns resulted in lower-than-average yields, smaller clusters and smaller berries in 2021. However, quality is looking outstanding. Average temperatures remained high and set a new record for the warmest year. Our Pinot Gris was harvested on August 23 in 2021 compared with September 10 the previous two years.

### TECHNICAL NOTES

Vintage: 2021	RS: 0%
Cases: 63	pH: 3.39
Varietal: 100% Pinot Gris	TA: 7.6 g/L
AVA: White Bluffs	Alcohol: 11%

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