



CONVERGENCE ZONE CELLARS

MISTRAL GRENACHE

TASTING NOTES

Mistral displays a deep ruby color and rich aromas of raspberries, mountain blueberries, black currants, crushed roses, sweet tobacco, lavender, and anise. The flavors are bold, with lavish red and blue fruits intermixed with licorice, dark cocoa, French roast and Red Mountain scorched earth, followed by a lip smacking moderate tannin finish. Pairs with goat cheese, lamb skewers, high wind warnings and sideways rain.

WINEMAKER'S NOTES

Our grapes were 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 6 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. Mistral was aged for 17 months in neutral American oak barrels and bottled on March 20, 2020.

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. Harvest was September 26 from Ciel du Cheval vineyard and October 3 from Gamache vineyard.

TECHNICAL NOTES

Vintage: 2018	pH: 3.71
Cases: 50	TA: 5.4 g/L
AVA: Red Mountain	Alcohol: 15.2%
Varietals: 97% Grenache, 3% Syrah	



CONVERGENCE ZONE CELLARS, NORTH BEND, WA.