



# CONVERGENCE ZONE CELLARS

## 2019 MISTRAL GRENACHE



### TASTING NOTES

Mistral displays a medium brick red color and rich aromas of strawberry, red currant, pomegranate, crushed roses, bright leaf tobacco, lavender, Niçoise olives and incense. The flavors are medium bodied, with red fruits intermixed with licorice, cocoa, orange pekoe tea and Red Mountain dusty earth. On the back, the wine turns velvety with pressed berries, roasted nuts, framboise and cassis liqueurs, pomegranate seeds and soft charcoal, with a ripe moderate tannin finish. Pairs with goat cheese, lamb skewers, high wind warnings and sideways rain.

### WINEMAKER'S NOTES

Brix (% sugar) at harvest was 25.3%. Our grapes were hand sorted and mechanically destemmed into a small bin for a 1 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start a 12 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 16 months in neutral French and American oak barrels and bottled on February 19, 2021.

### VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler compared with recent years, but on par with historical 20-year averages. The result will be more age-worthy red wines. Harvest was September 23 from Ciel du Cheval vineyard.

### TECHNICAL NOTES

Vintage: 2019	pH: 3.55
Cases: 71	TA: 4.8 g/L
AVA: Red Mountain	Alcohol: 14.7%
96% Grenache, 3% Mourvedre, 1% Syrah	

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