



CONVERGENCE ZONE CELLARS

MISTRAL GRENACHE



TASTING NOTES

Mistral displays a ruby color and rich, smoky aromas of raspberry, strawberry, red currant, sweet tobacco, lavender and wafts of spiced incense. The flavors are pleasingly supple, yet substantial, with notes of red licorice, cocoa, sassafras tea and Red Mountain calcareous earth. On the back, the wine intensifies followed by a chewy, soft tannin finish that is lifted by bright fruit acids. 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 9 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 30 months in neutral US and French oak barrels, cross-flow filtered on April 6 and bottled on April 8, 2018.

VINTAGE AND VINEYARD NOTES

This "non-vintage" wine is from 2015 (90%) and 2014 (10%). 2015 was the warmest vintage on record in Washington. Triple-digit temperatures slowed vine growth a bit, but harvest was the earliest on record for many vineyards. Harvest was September 28 from Ciel du Cheval vineyard.

TECHNICAL NOTES

Vintage: 2014/2015

pH: 3.64

Cases: 73

TA: 5.1 g/L

AVA: Red Mountain

Alcohol: 15.2%

Varietals: 91% Grenache, 9% Syrah

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