



CONVERGENCE ZONE CELLARS

SQUALL LINE CABERNET SAUVIGNON



TASTING NOTES

Deep ruby colored, our 100% Cabernet Sauvignon possesses classic varietal aromas of blackberry, cherry, plum, tobacco, cedar, rosemary and wood smoke. The flavors are true to variety, with dark fruits that are intermixed with licorice, dark chocolate, coffee and Horse Heaven scorched earth. The long finish features roasted berries and nuts, mocha and sweet-dry tannin. Pairs well with roasted or grilled meats, good friends and stormy nights.

WINEMAKER'S NOTES

Our grapes were hand picked, 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 7-10 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. Squall Line was aged for 32 months in 25% new French oak (Vicard). Bottling was on June 14, 2019.

VINTAGE AND VINEYARD NOTES

2016 continued the trend of warm growing seasons in Washington. Cooler weather in September and October along with some unseasonable rainfall, stretched the harvest season out to early November. Our harvest was between October 8-12 from three vineyards: Phinny Hill (96%) and Coyote Canyon (2%)--both Horse Heaven Hills--and Gamache (2%) in Columbia Valley.

TECHNICAL NOTES

Vintage: 2016

pH: 3.68

Cases: 98

TA: 6.5 g/L

AVA: Horse Heaven Hills

Alcohol: 14.4%

Varietals: 100% Cabernet Sauvignon

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