



CONVERGENCE ZONE CELLARS

91
POINTS



2017 SQUALL LINE RED BLEND

TASTING NOTES

The Squall Line Red Blend is an aromatic “Tour de Washington” with cherry, black currant, green bell pepper, baking spices and leather, with a hint of lilac flowers. On the palate, the dark fruit shines up front, with black cherry and ripe blackberry, followed by leather, tobacco, fresh black pepper, and chocolate, while the acidity and tannins dance among each other. The long finish brings out the refined tannins, leading into the lasting flavor of cherry and a dash of vanilla. 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 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 7-10 day fermentation. The “free run” wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine went through a malolactic fermentation which softens the wine. Aging was 35 months in 33% new French oak (Tarensaud). Bottling was on 8/21/20.

VINTAGE AND VINEYARD NOTES

The 2017 spring was cool and wet delaying bud break about two weeks. A hot summer accelerated ripening and pushed the grapes back on track. Harvest brought warm days and cool nights producing ripe wines with bright acidities. Vineyard sources were Phinny Hill (Cab. Sauv.), Dineen (Petit Verdot), Tudor Hills (Malbec) and E&E Shaw (Merlot). Harvest dates were between Sept. 19-Oct. 25.

TECHNICAL NOTES

58% Cab. Sauv. , 29% Petit Verdot, 12% Malbec and 1% Merlot

Vintage: 2017

pH: 3.85

Cases: 73

TA: 6.0 g/L

AVA: Columbia Valley

Alcohol: 14.7%