



CONVERGENCE ZONE CELLARS

2018 SQUALL LINE CABERNET SAUVIGNON



TASTING NOTES

Classic varietal aromas of blackberry, cherry, plum, crushed black roses, tobacco, cedar, rosemary and wood smoke. Classic flavors of dark fruits that are intermixed with licorice, dark chocolate, French roast and Horse Heaven scorched earth. The back features roasted berries and nuts, mocha and pulverized charcoal, followed by a sweet-dry tannin finish. Pairs well with roasted or grilled meats, good friends and stormy nights.

WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 2 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start a 6 day fermentation. When fermentation was complete, 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. Aging was 33 months in 33% new French oak (Saury). Bottling was on June 11, 2021.

VINTAGE AND VINEYARD NOTES

2018 was a near-ideal, near-perfect growing season. Warm days and cool nights allowed grapes to develop an ideal balance of sugars and acids. Vineyard sources were Phinny Hill (60%) and Coyote Canyon (10%)--both Horse Heaven Hills--and Boushey (30%) in Yakima Valley. Harvest dates were between Oct. 20-24.

TECHNICAL NOTES

Vintage: 2018	pH: 3.83
Cases: 68	TA: 6.5 g/L
AVA: Columbia Valley	Alcohol: 14.6%
Varietals: 100% Cabernet Sauvignon	

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.