



# CONVERGENCE ZONE CELLARS

## STORM FRONT RED BLEND



### TASTING NOTES

Storm Front displays a deep ruby-crimson color and engaging aromas of wild raspberry, cherry, Damson plum, sweet tobacco, olive, anise, rosemary and sage. The flavors mirror the aromatics intermixed with licorice, bittersweet chocolate, roasted coffee beans and dusty earth. The back picks up roasted nuts, mocha and pencil shavings, followed by a sweet-dry tannin finish. Pairs well with roasted chicken and potatoes, rainy evenings and movie nights.

### 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 added to start a 7-10 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. Storm Front was aged for 32 months in 20% new French oak barrels.

### VINTAGE AND VINEYARD NOTES

2016 continued the trend of warm growing seasons in Washington. Cooler weather along with some unseasonable rainfall, stretched the harvest season out to record lengths for some growers. Vineyard sources were E&E Shaw (Merlot), Gamache and Phinny Hill (Cabernet Sauvignon) and Dineen (Cabernet Franc). Harvest dates were between Sept. 9-Oct. 12.

### TECHNICAL NOTES

Vintage: 2016

pH: 3.44

Cases: 78

TA: 6.8 g/L

AVA: Columbia Valley

Alcohol: 12.0%

Blend: 55% Merlot, 28% Cab. Sauvignon, 17% Cab. Franc

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