



CONVERGENCE ZONE CELLARS

SUNBREAK CHENIN BLANC



TASTING NOTES

Here in the Convergence Zone, we love our Sunbreaks—those moments of light and warmth in between our persistent rain showers. Our 2019 Sunbreak captures this feeling with aromas of Asian pear, white peach, papaya, grapefruit, honeysuckle and lemon verbena lead to juicy and vibrant flavors of pear and grape skins, peach stone and gravelly minerals. The finish picks up pear and peach liqueurs and hints of papaya and grapefruit peels, followed by a crisp finish. Sunbreak complements salads, fish, chicken, mild cheeses and sunbathing on the patio.

WINEMAKER'S NOTES

Brix (% sugar) at harvest was 22.1%. The grapes were harvested October 11 and loaded into a pneumatic bladder press where the grapes were pressed "whole cluster" (they were not crushed or destemmed prior to pressing). After about two hours of gentle pressing, the Chenin Blanc juice was transferred to settling tanks for two days. We added QA-23 yeast and cool fermented in a stainless steel tank for 12 days. After heat and cold stabilization, Sunbreak was cross-flow filtered and bottled on March 20, 2020.

VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler when compared with recent years, but on par with historical 20-year averages. The result will be more age-worthy red wines and food-friendly whites. Frost in October led to a frantic end to the 2019 harvest. Upland is one of the oldest vineyards in the state, first planted in 1917. Our old vine Chenin Blanc is near the top of Snipes Mountain at about 1,200 feet and was planted in 1979.

TECHNICAL NOTES

Vintage: 2019

RS: 0%

Cases: 158

pH: 3.46

Varietal: 100% Chenin Blanc

TA: 7.2 g/L

AVA: Snipes Mountain

Alcohol: 13.5%

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.