



CONVERGENCE ZONE CELLARS

SUNBREAK OLD VINE CHENIN BLANC



TASTING NOTES

We love our Sunbreaks—those moments of light and warmth in between our persistent rain showers. Our 2021 Sunbreak captures this feeling with a brilliant lemon-gold color and aromas of Asian pear, white peach, honeydew melon, grapefruit, pear blossoms, honeysuckle, jasmine and lemon verbena. The flavors are juicy and vibrant, with notes of pear and grape skins, peach stone and gravelly minerals. The back picks up poire and pêche liqueurs, melon rind and grapefruit peel, followed by a crisp, faintly honeyed finish. Sunbreak complements salads, fish, chicken, mild cheeses and sunbathing on the patio.

WINEMAKER'S NOTES

Brix (% sugar) at harvest was 21.0%. The grapes were harvested October 1 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 9 days. After heat and cold stabilization, Sunbreak was cross-flow filtered and bottled on March 5, 2022.

VINTAGE AND VINEYARD NOTES

A record hot summer was followed by rapid cooling in Sept. and Oct., which created perfect ripening conditions. Lighter grape yields and higher acidity will produce age-worthy wines with high phenolics and great balance. 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: 2021

RS: 0%

Cases: 119

pH: 3.57

Varietal: 100% Chenin Blanc

TA: 7.3

AVA: Snipes Mountain

Alcohol: 12.0%