



# CONVERGENCE ZONE CELLARS

## 2022 SUNBREAK OLD VINE CHENIN BLANC



### TASTING NOTES

We love our Sunbreaks—those moments of light and warmth in between our persistent rain showers. Our 2022 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 23.1%. The grapes were harvested October 18 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 13 days. After heat and cold stabilization, Sunbreak was cross-flow filtered and bottled on March 20, 2023.

### VINTAGE AND VINEYARD NOTES

The 2022 vintage had a cold spring, warm summer and a late and compressed harvest. The resulting grape quality was high and 2022 could be a classic vintage in Washington. 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: 2022

Cases: 107

Varietal: 100% Chenin Blanc

AVA: Snipes Mountain

RS: 0%

pH: 3.70

TA: 7.2

Alcohol: 12.9%