



CONVERGENCE ZONE CELLARS

VIRGA RED BLEND



TASTING NOTES

Virga is our rich, full bodied and slightly spicy homage to the great wines of France's Southern Rhone Valley. It has aromas of blackberry jam, licorice, orange zest, black pepper, vanilla, and cedar with flavors of blackberry, black cherry, baking spices and wet rock, and a juicy long-lasting finish. Pair with lamb, goat cheese, sauteed mushrooms or a juicy steak.

WINEMAKER'S NOTES

Our grapes are hand picked and mechanically destemmed into a small bin for a 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start a 7-10 day fermentation. The completed "free run" wine is pumped into barrels and the remaining skins are gently pressed to extract the remaining wine into barrels. The wine then goes through a malolactic fermentation which softens the wine. Virga was aged for 20 months in new Minnesota oak (30%) and neutral French oak barrels.

VINTAGE AND VINEYARD NOTES

The 2017 spring was cool and wet delaying bud break about 2 weeks. A very hot summer accelerated ripening and pushed the grapes back on track. Harvest brought warm days and cool nights producing ripe wines with bright acidities. Vineyard sources were Weinbau (Mourvedre'), Ciel du Cheval (Grenache) and Coyote Canyon (Syrah). Harvest dates were between September 19 and October 18.

TECHNICAL NOTES

Vintage: 2017

pH: 3.75

Cases: 98

TA: 6.0 g/L

AVA: Columbia Valley

Alcohol: 14.7%

Varietals: 55% Mourvedre, 35% Grenache, 10% Syrah

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.