



CONVERGENCE ZONE CELLARS

92
POINTS

SAVOR
NW



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 a deep ruby color and a smoky nose of raspberries, blueberries, currants, pipe tobacco and spiced incense. The flavors show thick red and blue fruits intermixed with licorice root, dark chocolate, roasted coffee beans and earth, followed by a spiced ripe tannin 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 5-8 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 17 months in once-used and neutral American oak barrels and bottled on March 20, 2020.

VINTAGE AND VINEYARD NOTES

The 2018 vintage was a near-ideal, near-perfect growing season. Optimal weather conditions — warm days and cool nights — enabled grapes to develop an ideal balance of sugars and acids. Vineyard sources were Weinbau (Mourvedre'), Ciel du Cheval (Grenache) and Gamache (Syrah). Harvest dates were between September 26 and October 24.

TECHNICAL NOTES

Vintage: 2018

pH: 3.55

Cases: 79

TA: 6.7 g/L

AVA: Columbia Valley

Alcohol: 14.5%

Varietals: 48% Mourvedre, 36% Syrah, 16% Grenache

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.