



CONVERGENCE ZONE CELLARS

2020 VIRGA GSM BLEND



TASTING NOTES

Virga displays a semi opaque bright ruby color and rich, spicy aromas of blackberries, black plums, black currants, mulberry, pipe tobacco, pepper and spiced incense. The flavors are tempting with licorice, dark cocoa, roasted coffee beans and earth. The wine turns chewy textured with sensations of macerated berries, roasted nuts, mocha, and charcoal, followed by a savory, ripe tannin finish. Pair with lamb, goat cheese, smoked baby back ribs, sauteed mushrooms or a juicy burger.

WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-3 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start a 7-9 day fermentation followed by a 7-9 day extended maceration to enhance the mid-palate. The "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract the remaining wine. After a malolactic fermentation to soften the wine, Virga was aged for 18 months in neutral American oak puncheons and bottled on March 4, 2022.

VINTAGE AND VINEYARD NOTES

2020 was a relatively warm year for Washington with a significantly smaller crop than average. Significant wildfire smoke in September, delayed harvest for nearly 10 days. Vineyard sources were Weinbau (Mourvedre'), Ciel du Cheval (Grenache) and Dineen (Syrah). Harvest was between Sept. 22 and Oct. 14.

TECHNICAL NOTES

Vintage: 2020

pH: 3.63

Cases: 52

TA: 6.3 g/L

AVA: Columbia Valley

Alcohol: 14.5%

Varietals: 42% Mourvedre, 34% Syrah, 24% Grenache

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.