



CONVERGENCE ZONE CELLARS

2019 FLY ROD MUDDLER MINNOW MOURVEDRE



TASTING NOTES

Our Mourvèdre presents a deep ruby color and intoxicating aromas of raspberry, huckleberry, black currant, blood orange, crushed roses, pipe tobacco, olive tapenade and spiced incense. The flavors are fleshy and generous, with copious red fruits that are intermixed with red licorice, cocoa powder, black tea and Wahluke scorched earth. On the back, the wine shows macerated berries, grilled nuts, orange peel and touches of leather and burnt charcoal, followed by a Bandol-like spicy sweet-dry tannin finish that is bolstered by bright fruit acids.

WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 10 day active fermentation. When fermentation was complete, we started a 10-day extended maceration to bring out more flavor and complexity. Then the "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine then went through a malolactic fermentation which softens the wine. Aging was 15 months in neutral French oak. Bottling was on 2/19/21.

VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler compared with recent years, but on par with historical 20-year averages. The result will be more age-worthy red wines. Harvest was Oct. 14 from Weinbau Vineyard.

TECHNICAL NOTES

Vintage: 2019

pH: 3.42

Cases: 70

TA: 7.1 g/L

AVA: Wahluke Slope

Alcohol: 14.6%

Varietals: 100% Mourvedre

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