



CONVERGENCE ZONE CELLARS

FLY ROD SALMONFLY RESERVE SYRAH



TASTING NOTES

This Syrah features a ruby-crimson color and intoxicating aromas of blackberries, blueberries, black currants, with scents of crushed roses, pipe tobacco, juniper berries, and incense. The flavors are true to variety, with black and blue fruits that are infused with licorice, dark cocoa, roasted coffee and Red Mountain scorched earth. The saturation continues on the back with macerated berries, roasted walnuts, crème de cassis, and moderate oak, followed by a warm yet balanced moderate tannin finish.

WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 9 day fermentation. When fermentation was complete, 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. Salmonfly was aged for 20 months in 33% new French oak (Seguin Moreau) and bottled on June 14, 2019.

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. Harvest from Ciel du Cheval vineyard was September 29.

TECHNICAL NOTES

Vintage: 2017

pH: 3.80

Cases: 48

TA: 6.1 g/L

AVA: Red Mountain

Alcohol: 14.5%

Varietal: 100% Syrah

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.