



CONVERGENCE ZONE CELLARS

FLY ROD STIMULATOR CABERNET SAUVIGNON

93
POINTS
SAVOR
NW



TASTING NOTES

Stimulator Cabernet Sauvignon features a deep ruby color and rich, smoky aromas of blackberries, cherries, plums, black roses, tobacco, cedar, a hint of mint, and black incense. The flavors are true to variety and direct, with notes of licorice, bittersweet chocolate, cola, roasted coffee beans and earth. The back picks up macerated berries, roasted nuts and graphite, followed by a chewy, ripe 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 10 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. Stimulator was aged for 28 months in 25% new French oak (Cadus) and bottled on February 22, 2019.

VINTAGE AND VINEYARD NOTES

2016 continued the trend of warm growing seasons in Washington. Cooler weather in September and October along with some unseasonable rainfall, stretched the harvest season out to record lengths for some growers. Some vineyards were not picked until early November. Fruit sources were Gamache and Phinny Hill vineyards. Harvest dates were October 8 and 12.

TECHNICAL NOTES

Vintage: 2016	pH: 3.80
Cases: 98	TA: 6.0 g/L
AVA: Columbia Valley	Alcohol: 13.7%%
Varietal: 100% Cabernet Sauvignon	

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