



# CONVERGENCE ZONE CELLARS

## MISTRAL RED BLEND



### TASTING NOTES

Aged with 15% new French oak, Mistral is a unique Rhone or "GSM" blend with aromas of blueberries, strawberries, vanilla, lavender and spiced incense. The red and blue fruit flavors are deep and chewy, intermixed with black licorice, dark cocoa, roasted coffee beans and Red Mountain scorched earth and minerals. Grenache is truly the star in this fruity blend. Pairs with goat cheese, lamb skewers, high wind warnings and sideways rain.

### WINEMAKER'S NOTES

Brix (% sugar) at harvest was 23.5%. 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 then added to start a 7-10 day fermentation. 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. Mistral was blended on February 19, 2017, cross-flow filtered on April 17, 2017 and bottled on April 19, 2017.

### VINTAGE AND VINEYARD NOTES

Warm temperatures produced picture-perfect grapes in 2014, one of the warmest years on record in Eastern Washington. Minimal rainfall, no heat spikes and cool nighttime temperatures maintained balanced acidity at harvest time. Harvest dates were between September 16 and October 6 from Ciel du Cheval vineyard (Grenache and Syrah) and Heart of the Hill vineyard (Mourvedre).

### TECHNICAL NOTES

Vintage: 2014

pH: 3.50

Cases: 139

TA: 6.3 g/L

AVA: Red Mountain

Alcohol: 14.8%

Varietals: 63% Grenache, 32% Syrah, 5% Mourvedre