



CONVERGENCE ZONE CELLARS

95
POINTS
SAVOR
NW



STORM FRONT RED BLEND

TASTING NOTES

This blend of 44% Merlot, 22% Cab. Sauvignon, 22% Petit Verdot and 12% Malbec offers a deep ruby color and engaging aromas and flavors of raspberry, Bing cherry, Damson plum, pipe tobacco, anise, rosemary and sage. The flavors are intermixed with baker's chocolate, roasted coffee beans and dusty earth. The back picks up pressed fruits, roasted nuts, mocha and pencil shavings, followed by a juicy tannin finish. Pairs well with roasted chicken and potatoes, rainy evenings and movie nights.

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 7-10 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. Storm Front was aged for 34 months in 25% new French oak barrels.

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. Vineyard sources were E&E Shaw (Merlot), Phinny Hill (Cabernet Sauvignon), Dineen (Petit Verdot) and Tudor Hills (Malbec). Harvest dates were between Sept. 19-Oct. 25.

TECHNICAL NOTES

Vintage: 2017

pH:

Cases: 95

TA: g/L

AVA: Columbia Valley

Alcohol: 14.6%

44% Merlot, 22% Cab. Sauvignon, 22% Petit Verdot, 22% Malbec

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.