



# CONVERGENCE ZONE CELLARS

## STORM FRONT RED BLEND



### TASTING NOTES

Storm Front is our signature bold red blend of Merlot (50%), Cabernet Sauvignon (18%), Petit Verdot (15%), Cabernet Franc (15%) and Malbec (2%). It offers a deep ruby color and aromas of raspberry, cherry, Damson plum, sweet tobacco, olive, anise, and herb potpourri. The flavors mirror the aromatics with dark fruits that are intermixed with licorice, bittersweet chocolate, roasted coffee beans and dusty earth. The back picks up pressed fruits, roasted nuts, framboise, and kirsch liqueurs, mocha and pencil shavings, followed by a sweet-dry 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 then added to start a 6 day fermentation. The "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine. The wine was softened through malolactic fermentation. Storm Front was aged for 32 months in 33% re-coopered French Oak and 67% neutral French and American oak.

### VINTAGE AND VINEYARD NOTES

2018 was a near-ideal, near-perfect growing season. Optimal weather conditions — warm days and cool nights — enabled grapes to develop an ideal balance of sugars and acids. Vineyard sources were E&E Shaw, Dineen, Boushey, Coyote Canyon and Tudor Hills. Harvest dates were between Sept. 18-Oct. 26.

### TECHNICAL NOTES

Vintage: 2018

pH: 3.66

Cases: 95

TA: 6.6 g/L

AVA: Columbia Valley

Alcohol: 14.4%

50% Merlot, 18% Cab. Sauvignon, 15% Petit Verdot, 15% Cab. Franc and 2% Malbec