



# CONVERGENCE ZONE CELLARS

## THREE FORKS ROSE' OF PINOT GRIS



### TASTING NOTES

Our Rosé shows a light copper-pink color and enticing aromas of strawberry, Rainier cherry, watermelon and tangerine, with scents of cherry blossoms, pink roses, pink lilac and incense. The flavors are fresh and vivid, with notes of light grape skin, cherry stones, melon rind and alluvial minerals. The back picks up fraise and kirsch liqueurs and recurring tangerine peel, followed by a juicy, off-dry finish. Pair with brie and crackers, summer salads, grilled salmon with dill, grilled chicken and grilled veggies.

### WINEMAKER'S NOTES

We destemmed 1.5 tons of Pinot Gris and allowed the grape skins and juice to soak for three days to extract color. The grape juice was transferred to a stainless steel tank for a 34-day cool fermentation. Bottled March 2020.

### VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler when compared with recent years, but on par with historical 20-year averages. The result will be more age-worthy red wines and food-friendly whites. Frost in October led to a frantic end to the 2019 harvest. Our Pinot Gris was harvested on September 9.

### TECHNICAL NOTES

Vintage: 2019

RS: 0.1%

Cases: 78

pH: 3.44

Varietal: 100% Pinot Gris

TA: 6.8 g/L

AVA: Columbia Valley

Alcohol: 12.0%

**CONVERGENCE ZONE CELLARS, NORTH BEND, WA.**