



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 grapes skins and juice to soak for three days to extract color. The grape juice was transferred to a stainless steel tank for a 31-day cool fermentation. Bottled February 2021.

VINTAGE AND VINEYARD NOTES

2020 was a relatively warm year for Washington with a significantly smaller crop than average. Late July and early August saw some heat spikes. Overall, it was a fairly moderate, even summer. Significant wildfire smoke came in from Oregon during the second week of September, delaying harvest for nearly 10 days. Our Pinot Gris was harvested on September 10 before much of the smoke arrived.

TECHNICAL NOTES

Vintage: 2020

RS: 0.4%

Cases: 71

pH: 3.63

Varietal: 100% Pinot Gris

TA: 7.5 g/L

AVA: Columbia Valley

Alcohol: 12.0%

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.