



CONVERGENCE ZONE CELLARS

2022 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 finish. Pair with brie and crackers, summer salads, grilled salmon with dill, grilled chicken and grilled veggies.

WINEMAKER'S NOTES

Brix at harvest was 22.5% 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 54-day cool fermentation. Bottled March 20, 2023.

VINTAGE AND VINEYARD NOTES

The 2022 vintage had a cold spring, including a blizzard in mid-April. The cold extended bud break and bloom that ultimately was two to three weeks behind recent years. Summer was warm with veraison drawn out and 14 to 21 days behind schedule. Miraculously, warm temperatures started in late September and remained throughout much of October. The normal 8 to 12 weeks of harvest was compressed into 4 to 6 weeks. The resulting grape quality is high and 2022 could be a classic vintage in Washington. Our sustainably grown Pinot Gris was harvested on October 12--the latest we've ever harvested Pinot Gris.

TECHNICAL NOTES

Vintage: 2022

Cases: 85

Varietal: 100% Pinot Gris

AVA: White Bluffs

RS: 0.0%

pH: 3.58

TA: 7.4 g/L

Alcohol: 12.9%