



CONVERGENCE ZONE CELLARS

2018 FLY ROD TURCK'S TEMPRANILLO

92
POINTS



TASTING NOTES

The 2018 Fly Rod Cellars Turck's Tempranillo is a dark and brooding wine with notes of cherry, blackberry, fig and leather, with a hint of vanilla on the nose. The brooding continues on the palette, with cherry, blackberry and olives, leading to smoked meats with an earthy minerality that is nicely accented by medium acidity and fine tannins. The finish is smooth, slightly juicy, and sails on and on.

WINEMAKER'S NOTES

Our grapes were hand picked, hand sorted and mechanically destemmed into a small bin for a 3 day cold soak to bring out flavors and color. Yeast and nutrients were added to start an 8 day fermentation. The "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine went through a malolactic fermentation which softens the wine. Aging was 22 months in 18% new French oak and a once-used U.S. oak puncheon. Bottling was on 8/21/20.

VINTAGE AND VINEYARD NOTES

The 2018 vintage 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. Harvest was Sept. 19 from Upland Vineyard.

TECHNICAL NOTES

Vintage: 2018

pH: 4.05

Cases: 86

TA: 5.3 g/L

AVA: Snipes Mountain

Alcohol: 14.5%

Varietals: 100% Tempranillo

CONVERGENCE ZONE CELLARS, NORTH BEND, WA.