



CONVERGENCE ZONE CELLARS

2021 SQUALL LINE RED BLEND



TECHNICAL NOTES

Vintage: 2021
AVA: Columbia Valley
Cases Produced: 97
Alcohol: 14.3%
pH: 3.82
TA: 4.8 g/L

VINEYARD SOURCES

Boushey, Dineen and Weinbau
Vineyards

TASTING NOTES

The 2021 Squall Line features Cabernet Sauvignon (48%) from Yakima Valley's Boushey Vineyard, Petit Verdot (23%) and Cabernet Franc (17%) both from Yakima Valley's Dineen Vineyard and Malbec (12%) from Wahluke Slope's Weinbau Vineyard.

Ruby colored, it possesses classic "BDX" aromas of blackberry, cherry, black currant, crushed black roses, tobacco, cedar, rosemary and incense. The flavors are attention getting, with dark fruits that are intermixed with licorice, dark chocolate, French roast and earth. The penetration continues on the back with roasted berries and nuts, mocha and pulverized charcoal, followed by a sweet-dry tannin finish. Pairs well with roasted or grilled meats, good friends and stormy nights.

WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 2-day cold soak to bring out flavors and color. Yeast and nutrients were then added to start 8-11-day primary fermentation periods for each varietal, followed by extended maceration on the skins for 2-11 days to boost the mid-palate. The "free run" wine was then pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine then went through a malolactic fermentation which softens the wine. Squall Line was bottled on March 20, 2023.

VINTAGE NOTES

A record hot summer was followed by rapid cooling in Sept. and Oct., which created perfect ripening conditions. Lighter grape yields and higher acidity are producing age-worthy wines with high phenolics and great balance.

CONVERGENCE ZONE CELLARS, RICHLAND, WASHINGTON