



CONVERGENCE ZONE CELLARS

2022 BOUSHEY VINEYARD RESERVE SYRAH



TASTING NOTES

This Single Barrel wine is 100% Syrah from the acclaimed Boushey Vineyard near Grandview in the Yakima Valley. Enticing and characteristic aromas of olive brine, bacon fat, blackberry, almond, vanilla, dark roast coffee and sage flow into appealing tastes of black currant, blackberry, plum sauce, espresso beans, tanned leather, and Earl Gray tea. The finish is complex with ample refined tannins. Pair with asiago, grilled lamb, gyros, or barbecued pork.

WINEMAKER'S NOTES

Brix (% sugar) at harvest was 23.8%. Our grapes were hand sorted and mechanically destemmed into a small bin for a one-day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 13-day active fermentation followed by a 24-day extended maceration on the skins. The "free run" wine was 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. Aging was 17 months in a new Dargaud & Jaegle French oak barrel and once-used puncheon. Bottling was on March 26, 2024.

VINTAGE AND VINEYARD NOTES

The 2022 vintage had a cold spring, warm summer and a late and compressed harvest. The resulting grape quality was high and 2022 is shaping up to be a classic vintage in Washington. Our grapes were picked on October 21 from Boushey Vineyard.

TECHNICAL NOTES

Vintage: 2022

Cases: 22

AVA: Yakima Valley

pH: 3.79

TA: 6.6 g/L

Alcohol: 14.9%

CONVERGENCE ZONE CELLARS, RICHLAND, WASHINGTON