



# CONVERGENCE ZONE CELLARS

## 2022 MISTRAL RED BLEND



### TECHNICAL NOTES

Vintage: 2022  
AVA: Columbia Valley  
Cases Produced: 54  
Alcohol: 14.8%  
pH: 3.58  
TA: 6.6 g/L

### VINEYARD SOURCES

Ciel du Cheval, Boushey and Weinbau Vineyards

### TASTING NOTES

This fruity “GSM” blend features Grenache (89%) from Red Mountain’s Ciel du Cheval Vineyard, Syrah (10%) from Yakima Valley’s Boushey Vineyard and Mourvedre’ (1%) from Wahluke Slope’s Weinbau Vineyard. It has a medium brick red color and rich, sultry aromas of cranberry, brambly currant, pomegranate, crushed roses, bright leaf tobacco, Provençal lavender, Niçoise olives and lightly spiced incense. The flavors are medium bodied but substantial, with warm red fruits that are intermixed with licorice, cocoa powder, orange pekoe tea and Red Mountain dusty earth. On the back, the wine turns chewy textured, with pressed berries, roasted nuts, crème de cassis, pomegranate seeds and soft charcoal, followed by a ripe moderate tannin finish.

Pair with goat cheese, lamb skewers, high wind warnings and sideways rain.

### WINEMAKER’S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-day cold soak to bring out flavors and color. Yeast and nutrients were then added to start 9-17 day fermentations, followed by 9-24 day extended macerations to enhance the mid-palate. Then 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. Mistral was bottled on March 26, 2024.

### VINTAGE 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.



# CONVERGENCE ZONE CELLARS

## 2022 MISTRAL RED BLEND



### TECHNICAL NOTES

Vintage: 2022  
AVA: Columbia Valley  
Cases Produced: 54  
Alcohol: 14.8%  
pH: 3.58  
TA: 6.6 g/L

### VINEYARD SOURCES

Ciel du Cheval, Boushey and Weinbau Vineyards

### TASTING NOTES

This fruity “GSM” blend features Grenache (89%) from Red Mountain’s Ciel du Cheval Vineyard, Syrah (10%) from Yakima Valley’s Boushey Vineyard and Mourvedre’ (1%) from Wahluke Slope’s Weinbau Vineyard. It has a medium brick red color and rich, sultry aromas of cranberry, brambly currant, pomegranate, crushed roses, bright leaf tobacco, Provençal lavender, Niçoise olives and lightly spiced incense. The flavors are medium bodied but substantial, with warm red fruits that are intermixed with licorice, cocoa powder, orange pekoe tea and Red Mountain dusty earth. On the back, the wine turns chewy textured, with pressed berries, roasted nuts, crème de cassis, pomegranate seeds and soft charcoal, followed by a ripe moderate tannin finish.

Pair with goat cheese, lamb skewers, high wind warnings and sideways rain.

### WINEMAKER’S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-day cold soak to bring out flavors and color. Yeast and nutrients were then added to start 9-17 day fermentations, followed by 9-24 day extended macerations to enhance the mid-palate. Then 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. Mistral was bottled on March 26, 2024.

### VINTAGE 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.