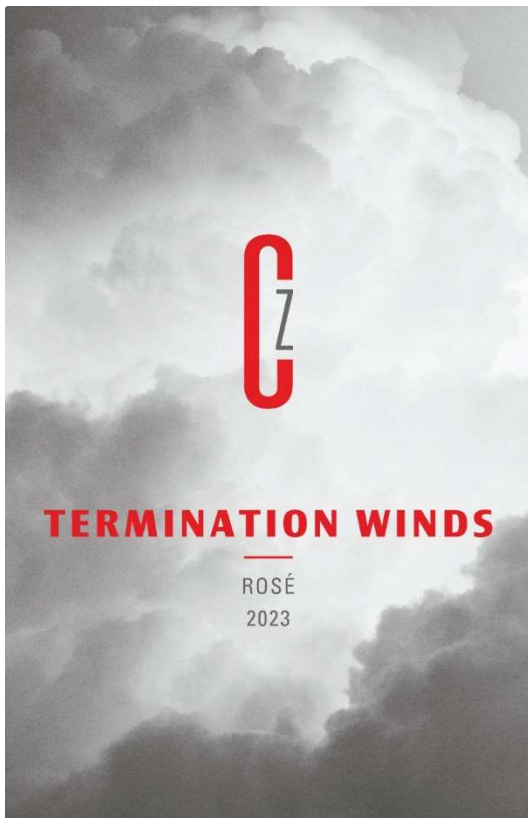




CONVERGENCE ZONE CELLARS

2023 TERMINATION WINDS ROSE'



TASTING NOTES

Our Rosé is a blend of Pinot Gris (53%), Cabernet Sauvignon (16%), Tempranillo (12%), Cabernet Franc (8%), Petit Verdot (6%) and Malbec (5%). It has 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, dry finish. Pair with brie and crackers, summer salads, grilled salmon with dill, grilled chicken and grilled veggies.

WINEMAKER'S NOTES

Like our past vintages, we started with 1.5 tons of Pinot Gris and allowed the grape skins and juice to soak for three days to extract color. The grape juice was transferred to a stainless-steel tank for a 13-day fermentation.

We also pulled off small amounts of red grape juice which fermented separately in stainless-steel using native fermentation. This technique called saignée is designed to concentrate the remaining red juice. After these small lots were fermented, they were blended into the Pinot Gris to create our Rose'. The wine was filtered, then bottled on March 26, 2024.

VINTAGE AND VINEYARD NOTES

The 2023 growing season had a cool start, a quite warm but not overly hot summer, and a long harvest period. The result is high quality wines from dramatically reduced yields.

TECHNICAL NOTES

Vintage: 2023
AVA: Columbia Valley
Cases Produced: 132
Alcohol: 14.1%
pH: 3.67
TA: 6.6

VINEYARD SOURCES

Gamache, Boushey, Phinny Hill,
Upland, Dineen, Weinbau