



CONVERGENCE ZONE CELLARS

2021 MISTRAL GRENACHE



TASTING NOTES

Mistral displays a medium brick red color and rich aromas of cranberry, pomegranate, crushed roses, tobacco, lavender, olives and lightly spiced incense. The flavors are medium bodied but substantial, with red fruits 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. Pairs with goat cheese, lamb skewers, high wind warnings and sideways rain.

WINEMAKER'S NOTES

Brix (% sugar) at harvest was 27.0%. 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 a 12 day fermentation, followed by a 6 day extended maceration 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 aged for 17 months in neutral French and American oak barrels and bottled on March 20, 2023.

VINTAGE AND VINEYARD 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 will produce age-worthy wines with high phenolics and great balance. Harvest was October 7 from Ciel du Cheval vineyard.

TECHNICAL NOTES

Vintage: 2021

Cases: 48

AVA: Red Mountain

Varietal: 100% Grenache

pH: 3.78

TA: 4.8 g/L

Alcohol: 14.9%