



# CONVERGENCE ZONE CELLARS

## 2019 SQUALL LINE RED BLEND



### TASTING NOTES

Deep ruby colored with classic “BDX” aromas of blackberry, cherry, black currant, tobacco, cedar, rosemary and incense. The flavors are bold, with dark fruits 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 7-11 day primary fermentation periods for each varietal, followed by extended maceration on the skins for 5-7 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. Aging was 34 months in 33% new French oak and 67% neutral French oak. Bottling was on August 8, 2022.

### VINTAGE AND VINEYARD NOTES

Overall, the 2019 growing season was slightly cooler compared with recent years, but on par with historical 20-year averages. The result will be more age-worthy red wines. Vineyard sources were Weinbau (35%), Phinny Hill (30%), Boushey (23%), Dineen (8%), Beverly (2%), and E&E Shaw (2%). Harvest dates were between Sept. 19-Oct. 17, 2019.

### TECHNICAL NOTES

Vintage: 2019

pH: 3.72

Cases: 74

TA: 6.0 g/L

AVA: Columbia Valley

Alcohol: 14.6%

Varietals: 53% Cab. Sauv., 35% Malbec, 7% Petit Verdot, 4% Merlot and 1% Cab. Franc