



CONVERGENCE ZONE CELLARS

2019 STORM FRONT RED BLEND



TASTING NOTES

Storm Front is our signature bold red blend of Merlot (56%), Malbec (17%), Cabernet Franc (14%) and Petit Verdot (13%). It offers a deep ruby color and aromas of raspberry, cherry, Damson plum, sweet tobacco, olive, anise, and herb potpourri. The flavors mirror the aromatics with dark fruits that are intermixed with licorice, bittersweet chocolate, roasted coffee beans and dusty earth. The back picks up pressed fruits, roasted nuts, framboise, and kirsch liqueurs, mocha and pencil shavings, followed by a sweet-dry tannin finish. Pairs well with roasted chicken and potatoes, rainy evenings and movie nights.

WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start 6-8 day fermentations. The wine then sat on the skins for an additional 5-7 days. The "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine. The wine was softened through malolactic fermentation. Storm Front was aged for 34 months in 86% neutral French and American oak and 14% new French oak (Dargaud & Jaegle).

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 Beverly, Weinbau and Dineen. Harvest dates were between October 2-16.

TECHNICAL NOTES

Vintage: 2019

pH: 3.70

Cases: 169

TA: 6.5 g/L

AVA: Columbia Valley

Alcohol: 13.8%

56% Merlot, 17% Malbec, 14% Cab. Franc and 13% Petit Verdot