



# CONVERGENCE ZONE CELLARS

## 2021 VIRGA GSM BLEND



### TASTING NOTES

Virga displays a semi opaque bright ruby color and rich, spicy aromas of blackberries, black plums, black currants, mulberry, pipe tobacco, pepper and spiced incense. The flavors are tempting with licorice, dark cocoa, roasted coffee beans and earth. The wine turns chewy textured with sensations of macerated berries, roasted nuts, mocha, and charcoal, followed by a savory, ripe tannin finish. Pair with lamb, goat cheese, smoked baby back ribs, sauteed mushrooms or a juicy burger.

### WINEMAKER'S NOTES

Our grapes were hand sorted and mechanically destemmed into an open top fermenter for a 1 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start an 11 day fermentation followed by a 12 day extended maceration to enhance the mid-palate and soften tannins. 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. Virga was aged for 18 months in 50% new French Oak barrels and was 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. Vineyard sources were Weinbau (Mourvedre'), Ciel du Cheval (Grenache) and Boushey (Syrah). Harvest was between Sept. 30 and Oct. 7.

### TECHNICAL NOTES

Vintage: 2021

pH: 3.74

Cases: 101

TA: 5.4 g/L

AVA: Columbia Valley

Alcohol: 14.9%

Varietals: 70% Mourvedre, 28% Syrah, 2% Grenache