

Convergence Zone Cellars

Varietal: Pinot Gris
Vintage: 2015
Fanciful Name: Drizzle
Region/AVA: Red Mountain
State Of Origin: WA
ABV: 12%
Bottle Size: 750 ml
Bottles Per Case: 12
Closure Type: Natural cork

WINE STORY:

Drizzle is a Pinot Gris produced in an off-dry style (1.3% residual sugar). Drizzle has aromas of Bosc pear, peach and Crenshaw melon, with scents of lilac, honeysuckle, anise, and white incense. The white fruit flavors are fresh and vibrant, accented by notes of crunchy pear skin, melon rind and Red Mountain calcareous minerals. On the back, a burst of grapefruit juice enlivens the faintly honeyed finish. Enjoy slightly chilled with Asian food, sushi, roasted chicken, turkey, cheese and crackers or with summer sun and great company. Brix (% sugar) at harvest was 22.9%. The grapes were loaded into a pneumatic bladder press where the grapes were pressed “whole cluster” (they were not crushed or destemmed prior to pressing). After about two hours of gentle pressing, the Pinot Gris juice was transferred to settling tanks for several days. We then transferred the settled juice to stainless steel tanks for a 3-week cool fermentation. After heat and cold stabilization, Drizzle was cross-flow filtered on February 15, 2016 and bottled on February 18, 2016. 2015 was the warmest vintage on record in Washington. Triple-digit temperatures slowed vine growth a bit, but harvest was the earliest on record for many vineyards. Our Pinot Gris was harvested from the famous Ciel du Cheval vineyard in Washington’s Red Mountain AVA on August 13 and brought to Woodinville for processing. This was our earliest harvest since introducing Drizzle in 2010.

SCORES AND ACCOLADES:

92 points/Gold Medal: Savor NW Wine Awards, “Outstanding”: Great Northwest Wine, Silver Medal: Tri Cities Wine Festival, Silver Medal: Capital Food and Wine Festival, 18+/20 points: Review of Washington Wines

