

2018
Convergence 46
Chardonnay



Convergence 46 Chardonnay is a 3rd label for Huston vineyards and is only available to the restaurant industry or to Huston Vineyards wine club. It is not sold anywhere else. The purpose of the Convergence label was to offer Chef’s and Somms a unique product offering from Huston Vineyards with our commitment to grow, source and make quality wines from grapes along the 46 parallel. The convergence of unique terroir, fire, ice, floods, coastal influence have created some of the best terroir in the world along the 46th NW parallel.

Tasting Notes:

This chardonnay captures the unique terroir of the Snake River Valley and the volcanic influence. Exhibiting aromas of lemon and honey with flavors of bright citrus with a hint of minerality and a crisp lively finish.

Growing Notes:

2018 growing year was the complete rebound from the 2017 Snow Mageddon. The vines were in perfect shape with lively new vines creating the perfect and balanced crop load. The season was slightly above average for heat units and created the perfect environment for a slightly heavier bodied chardonnay. We were very judicious to pick early September creating a bright acid finish and some really nice lemon and citrus notes but yet a nice balance of weight. Budbreak occurred the end of March and the growing season had increasingly warm temperatures as the season progressed.

Composition Notes	100% Chardonnay
Oak Strategy	50% Stainless, 50% oak with 2nd fermentation 22% new oak, 78% neutral oak 56% French, 44% American
Cases Produced	223
Release Date	June 2020



H U S T O N
V I N E Y A R D S

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