

2022 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 Chefs 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 un-oaked Chardonnay hales from the Snake River Valley and the rich volcanic soil of the region. Convergence 46 Chardonnay exhibits aromas of lemon and honey with flavors of bright citrus with a hint of minerality and a crisp lively finish.

Growing Notes:

A cool, wet spring delayed bud break and slowed the start of the growing season. Summer brought warm and dry conditions mixed with well-timed rains, allowing for ideal ripening. Cool fall nights helped the grapes retain natural acidity and ensured an excellent harvest, with concentrated flavors and well-balanced wines.

Composition Notes	100% Chardonnay
Vineyards	Sawtooth Vineyard, Block 52
Aging Strategy	Fermented and aged in 100% Stainless steel tanks
Alcohol Content	12.9%
pH	4.15
TA	4.8 g/L
Residual Sugars	.5 g/L
Cases Produced	138
Release Date	2023



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