

TERRA BLANCA

Signature Series

2016 SIGNATURE SERIES BLOCK 8 SYRAH

98% Syrah | 2% Viognier

NOTES

“Our 2016 Block 8 Syrah bursts with aromas and flavors of smoke, tobacco, leather, and bacon, with an intense core of wild blueberry for which Cote Rotie-style wines are renown. The resulting wine is dense and bold but has a sophistication and complexity unheard of in new world Syrahs”

- Keith Pilgrim

Keith Pilgrim

Owner / Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain

Salmon Safe Certified

GROWING CONDITIONS

In the current decade we have had two of the coolest growing seasons and two of the warmest growing seasons, so why not set another record in 2016. 2016 was the earliest bud break, with growth starting the first week of March. With such an early start to the year, we were lucky to get through the spring frost season with no issues.

The amazingly early spring resulted in the heat unit accumulation beginning in the first half of March. By early July we were ahead of the total heat unit record set in 2015. July and August cooled to more typical summer temperatures with days in the 90s and nights dipping into the 50s (this allowed the grapes to have long hang time on the vines).

HARVEST

Average Brix at Harvest - 25.6° Brix

Average pH - 3.72

Average Titratable Acidity - 0.510g/100ml

WINEMAKING

Fermentation in open tanks with hand punch-downs of the cap gives the resulting wine massive structure. Using a variety of yeast types adds subtle complexities. Twenty four months of maturation in French oak barrels (80% new) concentrates, refines, and polishes the wine. Over a year of bottle aging prior to release allowed the wine to show a powerful refined elegance showcasing our Red Mountain estate vineyard.

BOTTLE

Alcohol by Volume - 14.5%

pH - 3.74

Titrateable Acidity - 0.545g/100ml

Production - 561 cases