

TERRA BLANCA

Signature Series

2016 SIGNATURE SERIES CABERNET SAUVIGNON

100% Cabernet Sauvignon

NOTES

“Intense fragrances of violet, raspberry, black cherry, plum, and cedar surround layers of cherry, blackberry, ripe black currant, and chocolate. Hints of anise and spice complement the red and black fruit flavors while hints of cedar and chalk integrate with firm tannins. The deep, lingering, tightly focused finish is filled with nuances of spice and chocolate.”

- 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

Duel trunk unilateral cordon vertical shoot position trellis. Harvested at less than two tons per acre.

Average Brix at Harvest - 25.4° Brix

Average pH - 3.76

Average Titratable Acidity - 0.505g/100ml

WINEMAKING

Grapes had initial cold soak for three days. Fermentation in open tanks using a variety of yeast types and some multiple yeast fermentation help to create wines with rich, complex flavors. Aged for up to 28 months in French oak barrels, 88% new.

BOTTLE

Alcohol by Volume - 14.5%

pH - 3.79

Titrateable Acidity - 0.535g/100ml

Production - 592 cases