

TERRA BLANCA

Signature Series

2016 SIGNATURE SERIES MERLOT

100% Merlot

NOTES

“Our 2016 Signature Series Merlot is aged for up to 25 months in French Oak barrels (85% new). Concentrated black cherry with hints of clove entwine on the inviting nose followed by velvety layers of black cherry, plum and other black fruits. Dusty layers of soft tannins, dried cherries, black fruits, nuances of clove and hints of chocolate melt together on the long, silky finish.”

Keith Pilgrim
Owner / Winemaker

- Keith Pilgrim



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 - 25.3° Brix
Average pH - 3.75
Average Titratable Acidity - 0.500g/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 25 months in French oak barrels, 85% new.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.74
Titratable Acidity - 0.546g/100ml
Production - 438 cases