

TERRA BLANCA

Arch Terrace

2017 ARCH TERRACE CABERNET FRANC

100% Cabernet Franc

NOTES

"Aromas of boysenberry, plum and blackberry with notes of rose petal, toffee, graphite and violet waif out of the glass. On the palate red fruits lead into a ripe blackberry, black current and dark plum core with hints of lavender, spice, ancho pepper and toffee. A lively acid profile elevates the fruit flavors and the finely integrated tannin structure creates long smooth finish."

-Rick Poir

Keith Pilgrim
Owner / Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

In 2017, the cold temperatures and frigid ground temperatures during the winter were significant factors in a very delayed bud break in our estate vineyard. The plants finally awoke in late April, over 7 weeks later than in 2016! With a late start to the year, spring frosts were not an issue. Moderate to cool temperatures in May and June, along with a significant number of cloudy days, kept development of the vines lagging behind more typical years and significantly behind the very early 2016 vintage. Warmer, but not overly hot days in July and August allowed the plants to develop rapidly, so by mid-August the vintage was only 7 to 10 days later than a typical vintage with most of the whites and early-ripening red varieties harvested by the third week of September.

Much like 2012, a considerable amount of smoke from forest fires in Oregon, California, Washington and British Columbia brought a veil of smoke to Red Mountain for several weeks, delaying ripening of the later red varieties. The smoke density was far below the density to be of concern for smoke taint on the grapes at Red Mountain. Once the smoke cleared and the grape plants continued to mature the fruit, the later ripening varieties were harvested in the latter half of October, about a full month after the early ripening red varieties. This again created the two-part harvest that we wish we could schedule for every vintage.

HARVEST

Average Brix at Harvest - 25.3° Brix
Average pH - 3.72
Average Titratable Acidity - 0.505g/100ml

WINEMAKING

Fermentation in both open and closed tanks with a variety of yeast types and some multiple yeast fermentations helps to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 24 months in French oak barrels (38% new) prior to blending and bottling.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.70
Titratable Acidity - 0.546g/100ml
Production - 1,410 cases