


TERRA BLANCA

Arch Terrace

2017 ARCH TERRACE CABERNET SAUVIGNON

96% Cabernet Sauvignon | 4% Merlot

NOTES

"Subtle aromas of violet, strawberry and raspberry lead to darker notes of black cherry and plum. On the palate, blackberry, cassis, and chocolate dominate with hints of chalk and spice. The firm structure frames the extended, silky finish of black fruits." 

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 - 25.4° Brix
Average pH - 3.70
Average Titratable Acidity - 0.505g/100ml

WINEMAKING

Fermentation in open tanks with a variety of yeast types, along with many multiple-yeast fermentations with pre-fermentation cold soak and extended time in fermenters for enhanced extraction from the skins, helped create wines with huge fruit flavors and fine well-integrated tannins. Aged for up to 26 months in French oak barrels, 42% new.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.71
Titratable Acidity - 0.570g/100ml
Production - 5,775 cases