

# TERRA BLANCA

*Arch Terrace*

## 2017 ARCH TERRACE MERLOT

94% Merlot | 6% Cabernet Sauvignon

### NOTES

"Aromas of red fruits, cedar, rose petal, and spice rise out of the glass. This leads to core flavors of black cherry layered with nuances of red and black currant and dried cherry on the palate. The vibrant acid and finely integrated tannin structure provide the framework allowing this Merlot to rival most Cabernet Sauvignons."

*- Keith Pilgrim*

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 - 25.2° Brix  
Average pH - 3.70  
Average Titratable Acidity - 0.503g/100ml

### WINEMAKING

Fermentation in closed tanks with a variety of yeast types and some multiple yeast fermentation help to create wines with huge fruit flavors and fine well integrated tannins. Aged for 24 months in French oak barrels, 40% new. Blending with a small amount of Cabernet Sauvignon adds complexity and a longer finish. Wines were bottle aged for over 12 months prior to release.

### BOTTLE

Alcohol by Volume - 14.5%  
pH - 3.74  
Titratable Acidity - 0.588g/100ml  
Production - 3,180 cases