

TERRA BLANCA

Arch Terrace

2017 ARCH TERRACE SYRAH

99% Syrah | 1% Viognier

NOTES

"Our 2017 Arch Terrace Syrah opens with a bouquet of blueberry and dark cherry, with hints of tobacco, cedar, spice and dried fruits. On the palate, flavors of wild blueberry and huckleberry, wrapped in nuances of savory smoked meats, spice and bacon, lead into an extended finish."

-Rick Pfl

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 - 0.505g/100ml

WINEMAKING

Closed-tank fermentation of three Syrah clones, Hermitage, Phelps and Cote Rotie, with cofermentation of 1% Viognier was conducted with multiple native and selected yeasts, was followed by aging sur lie for up to 25 months in French oak barrels (36% new), wines were bottle aged for over 12 months prior to release.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.74
Titratable Acidity - 0.545g/100ml
Production - 3,348 cases