

TERRA BLANCA

WINERY & ESTATE VINEYARD

2017 ONYX

65% CABERNET SAUVIGNON | 28% MERLOT | 4% PETIT VERDOT | 3% CABERNET FRANC | 1% MALBEC

NOTES

“Our 2017 ONYX beautifully shows the power and grace of Red Mountain with the concentrated fruit typical of warmer growing seasons. The 2017 ONYX lifts out of the glass with fragrances of fresh raspberries and strawberries and notes of rose petal, violet and pencil shavings. On the palate, ONYX shows a concentration of plum and dark cherry that leads to the core black fruit flavors of blackberry and cassis. The superbly balanced finish allows these darker fruits to extend the palate while presenting hints of dark chocolate as the flavors seem to continue endlessly.”

- 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 - 25.1° Brix
Average pH - 3.71
Average Titratable Acidity - 0.500g/100mL

WINEMAKING

Fermentation was conducted in both open and closed tanks, often with an extended cold soak prior to start of alcoholic fermentation. The wines were fermented with a variety of native and inoculated yeasts, often with multiple yeast types. Extended maceration at the end of alcoholic fermentation allowed extraction of finer grained more stable tannins. The wines were aged for up to 27 months in French oak barrels, 92% new.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.74
Titratable Acidity - 0.548g/100ml
Production - 636 cases