


TERRA BLANCA

Arch Terrace

2018 ARCH TERRACE CHARDONNAY

100% Chardonnay

NOTES

"The 2018 Arch Terrace Chardonnay is aged sur lie for 8 months, imparting a creaminess on the finish and giving the wine a roundness without overwhelming oak. This Chardonnay exhibits flavors of Fuji apple and tropical notes that are balanced with a vibrant acidity." 

Keith Pilgrim
Owner/Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

2018 started with bud break a week or so late in mid-April, but then took off like a rocket, driven by a very warm May and June. Even with the slightly delayed bud break, the vines were ahead of any other year heading into the middle of June. With the early warmth of the growing season and the very fast early development of the vines, we were starting to plan for harvest potentially starting as early as mid-August.

For the third time in the past seven years we had forest fires throughout the west coast from British Columbia down to California. These fires sent enough smoke over a long enough duration of time into eastern Washington to impact harvest. Smoke taint produces flavors that are typically described as "cigarette ash tray," so not exactly something that you want getting in your wine aroma. As in 2012 and 2017, the smoke density in 2018 was luckily far below the density to be of concern for smoke taint on the grapes at Red Mountain. The thick veil of smoke was very effective at blocking the sunlight, impairing the photosynthesis of the grape plants, and thereby delaying the ripening. These smoke-induced "cloudy" days in late summer delayed what we had projected to be a very early start to harvest. In the end, we were left with a slightly late start to harvest in the second week of September. Harvest was completed in the third week of October, resulting in a slightly more compacted harvest season, with the reds all harvested within a five-week window.

HARVEST

Average Brix at Harvest - 22.7° Brix
Average pH - 3.30
Average Titratable Acidity - 0.660g/100ml

WINEMAKING

Predominately stainless steel fermentation, followed by extended sur lie aging (84%) blended with wine fermented and aged in neutral French oak barrels (16%). This maintains the beautiful fruit aromas and flavors while imparting a creamy structure to the wine that helps balance the crisp finish.

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.38
Titratable Acidity - 0.664g/100ml
Production - 2,676 cases