

TERRA BLANCA

Arch Terrace

2018 ARCH TERRACE MALBEC

100% Malbec

NOTES

“Our 2018 Arch Terrace Malbec is a blend of two clones of Malbec from our estate vineyard, which is aged for up to 18 months in French Oak barrels (37% new). Aromas of sweet raspberry, strawberry and red plum, with nuances of white pepper and spice, lead to bright raspberry and boysenberry with notes of cherry, pepper and anise on the palate. Supple fine-grain tannins, that are well-integrated with the fruit, lead to a smooth, clean finish. An excellent pairing with spicy red pastas and grilled meats.”

- Keith Pilgrim

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. All of the reds from 2018 show the rich mid-palate that is more typical in the warmer years, coupled with the huge structure, balance and depth that we typically associate with cooler years.

HARVEST

Average Brix at Harvest - 25.2° Brix
Average pH - 3.70
Average Titratable Acidity - 0.510g/100ml

WINEMAKING

A blend of two clones of Malbec grown on the Red Mountain estate were fermented in closed tanks with multiple yeast types. The resulting wine was aged in French oak barrels (37% new) for 18 months prior to the blending of the two clones and bottling.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.69
Titratable Acidity - 0.570g/100ml
Production - 1,121 cases